

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
Meat Packing and Allied Industries 7TH TIER

Volume 87

DECEMBER 24, 1932

Number 26



THE VISKING CORPORATION  
CHICAGO

# “Depression No Obstacle to Progress”

*Title of Editorial in THE NATIONAL PROVISIONER*  
November 26, 1932

**T**IEDEMANN & HARRIS, INC., San Francisco, California, believing that QUALITY PAYS regardless of “times,” are spending \$25,000 in remodeling their building and equipping a new sausage plant.

With quality in mind they naturally wanted the BEST and therefore purchased a complete outfit of latest model

## “BUFFALO” Sausage Machines

Depression was no obstacle to progress in the case of Tiedemann & Harris, Inc. Progressive, far-sighted business men appreciate the wisdom of installing modern equipment NOW in order to improve quality, reduce overhead and maintain profits.

ORDERS are the index of “BUFFALO” value as well as the PROOF that “BUFFALOS” do accomplish these results. The leaders are buying “BUFFALOS”!

*It will pay you to learn ALL the reasons why!*

**JOHN E. SMITH'S SONS COMPANY, Buffalo, N.Y., U.S.A.**

*Manufacturers of “BUFFALO” Silent Cutters, Grinders, Mixers,  
Stufflers, Casing Pullers, Bacon Slicers and Fat Cutters*

Chicago Office:  
4201 S. Halsted St.

# H.P.S. NEWS

C. CARR SHERMAN, Editor

VOL. 3

DECEMBER 24, 1932

No. 17

## SAVE UPWARDS OF 40% ON WRAPPING COSTS!

### New Sheet Offers Almost Unbelievable Savings

As a result of exhaustive experiments and tests, H. P. Smith Paper Company has developed a new paper which represents the greatest advancement ever offered in paper designed to protect hams and bellies against freezer burns.

#### One Sheet Takes the Place of Two

In the past, it has been the custom to wrap hams and bellies in two sheets before placing them in the freezer. However, this new paper — H. P. S. Master Freezerwrap — has such protective qualities, and such unusual strength, that but one wrapping is necessary.

In our practical tests we instructed that the string be tied so tightly that it sink

deep into the wrapped bellies — yet in not a single instance did this strong pliable sheet break or crack open. Neither does the paper crack at the folded corners.

#### Important Paper Saving

Naturally, the use of H. P. S. Master Freezerwrap effects great economies in the cost of paper. Packers have found that in this one item alone they save from 30% to 40% per thousand hams or bellies wrapped. At the same time fullest protection is assured.

#### Sharply Cuts Labor Costs

Manual labor costs are less, since it is obviously easier to wrap with one sheet than with two. Merely mention

this one point to your operating department — and they will prove with figures savings far more convincing than any words of ours.

#### Insures Greatest Protection

H. P. S. Master Freezerwrap is as air-tight as it is possible to make it. It fully protects hams and bellies in the refrigerator against air currents which cause dehydration and freezer burns. It gives excellent protection even in coldest temperatures and the quality remains constant.

#### Ask for FREE Samples

A sufficient quantity of H. P. S. Master Freezerwrap for testing in your own plant, will be gladly furnished to interested packers.

## H. P. Smith Paper Company

H. P. S. Waxed and Oiled Packers Papers

1130 West 37th Street

Chicago, Ill.

# Compare

THE OLD — THE NEW

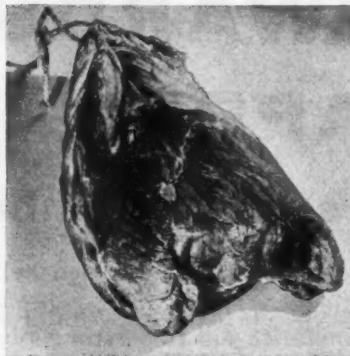
## FACTS *about this new product*

1  
Higher yield. Can be sliced down to the very end. Economical!

2.  
Absolute uniformity in size, shape and color. Sets a new standard.

3  
New processing methods bring a rich color of the same shade throughout.

4  
A much finer appearing product, and as good as it looks.



Just a glance will convince you of many advantages offered by these new MOULDED Dried Beef Insides. You first notice their improved appearance and positive uniformity. Next you realize their economy through increased slicing yield, because they can be sliced down to the last thin wafer. And if you watch them being sliced, you note a good rich color from end to end with no darkened areas. More and more dried beef slicers and purveyors are calling for this new improved product. Learn more about it.

*Send today for  
complete details*

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**MOULDED DRIED BEEF**

ARMOUR AND COMPANY - CHICAGO, ILL.



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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 87. No. 26

DECEMBER 24, 1932

Chicago and New York

## No Farm Relief Trying to Tax Consumer Through Packer on Hogs and Pork

Impossibility of the meat packing industry absorbing a tax of 2c per pound on live hogs, or of forcing consumers to pay 3c per pound more for pork—as provided in so-called "farm relief" measures—was pointed out in testimony given this week before the House Committee on Agriculture at Washington by leading meat packers.

Frank A. Hunter, president of the Hunter Packing Co., East St. Louis, Ill.; George E. Putnam, economist for Swift & Company; Thomas E. Wilson, president of Wilson & Co.; Oscar G. Mayer, president of Oscar Mayer & Co., and T. George Lee, president of Armour and Company, were among those appearing before the committee during the time allotted to the meat packing industry.

Measures designed to secure farm relief are embodied in the Jones bill, which is a tentative draft including the domestic allotment plan as applied to four major farm crops—hogs, wheat, cotton and tobacco. The meat packing industry was given a chance to be heard because the tax on hogs is to be paid by the processors; that is, the packers.

### Admits Doubt About Collecting

The bill is sponsored by a number of agricultural organizations, including the National Grange, Farmers' Union, many of the cooperative organizations and others.

These farm organizations are

represented by Frederick P. Less, of Washington, D. C., who in the course of testimony before the committee pointed out that the organizations he represents are not prepared to say from an economic

standpoint whether the tax can be collected from the processor and passed on to the consumer. Their opinion, however, was that the burden on the consumer "would be no more than a fair burden."

Testimony given by farm leaders sponsoring the bill indicated that the tax is designed to raise the price of hogs to \$7.67 per 100 lbs.

Frank A. Hunter, president of the Hunter Packing Co., told the committee he viewed the entire proposition as an exorbitant tax on foods. He pointed out that the bill would interrupt the orderly marketing of hogs, and that the net result to the producers will be no greater by reason of such a law.

### Producer Will Bear Burden.

"Any adjustment charge placed on the packing industry will be reflected back to the producer by a correspondingly lower price, and he will bear the cost of the administration of this law, estimated to be 2½ per cent," said Mr. Hunter.

The theory that the adjustment charges may be passed along to the consumer is economically unsound and will be proved to be factually untrue, Mr. Hunter said, with the result that hog products will continue to accumulate and increase by reason of the higher price necessary on account of this tax.

"If we are going to get a higher price, one way to get that price is going to be by reduced production," Mr. Hunter said, adding that he knew of no better way to raise hog prices than by restoring purchasing power gener-

### Persuading the Hogs

(William Allen White in the Emporia Gazette.)

Legislative wheels are grinding. Every now and then they throw off a spark whose fleeting glimmer illuminates their plans, so that we may glimpse what destiny holds for us in the next four years.

Their farm plan is to be based on a subsidy for those who voluntarily control production, which is easy for the small grain farmer. All he will have to do is to cut his acreage.

But it is also to be applied to hogs. Now when you undertake to teach a hog to control his production—gentlemen, let us speak plainly—you have a job on your hands.

We do not deny that there are many eloquent arguments for voluntary controlled production which will appeal to the enlightened self interest of an adult hog. But what is to be done with the young sow of subnormal intelligence and bad home environment? Or the headstrong individualist who would set her own impulses above the somber judgment of the Democratic party, and insist on having eight or ten little piggies to the litter, instead of the allotted six?

We assume that in this kind of a litter only six would be safe for the subsidized home market and the rest would be chalk marked by the inspector for the Democratic Board of Hog Temperance and Morals and destined to be slaughtered for the export trade and dumped on an unprotected and unsubsidized world market.

But is this not a cruel and barbaric penalty for society to exact from motherhood for one little mistake?

County chairmen should use great care in selecting the thousands of federal inspectors who will ride in government cars from farm to farm, charged with controlling hog production. They should be, of course, men of unquestioned integrity. But they should temper justice with mercy. They should remember their own youth. "Let him who is without sin cast the first stone."

—Contributed by R. T. Keefe.

December 24, 1932

ally. He expressed the belief that the problem is "economic rather than legislative."

#### Why Tax Can't Be Passed On.

George E. Putnam of Swift & Company pointed out that there are only three groups who could pay the tax on hogs—consumers, packers or producers. Packers can not absorb it, he declared. Meats can not be permitted to pile up in storage, he said, and the packing industry forces them into consumption at whatever price will move them. The tax, therefore, cannot be passed on to the consumer.

Price of pork has fallen about 40 per cent, while public purchasing power has fallen from \$85,000,000,000 to \$40,000,000,000, he said. If any packer had tried to move his stock at a price 2c per pound higher, as proposed in the pending plan, the stock would simply pile up on his hands, and meats are too highly perishable to permit that to happen.

Packers base their bids for hogs on a computed value, based on the amount they get for the various cuts when they sell the pork. Buyers are directed to buy at a price not above the amount their selling departments can get for the meat, less expenses of packing and distribution. The tax would merely increase the costs of the packer, which are deducted from the market value of hogs, and thus reduce the price to the producer.

#### Not a Legislative Problem.

Thomas E. Wilson, president of Wilson & Co., told the committee that the proposed tax of 2c a pound on hogs could not be passed on to the consumer, and would have to be passed back to the producer of hogs through lower prices for his product. Mr. Wilson expressed the belief that the whole problem was not one in which legislation would help.

He told the committee that packers handle meat products scientifically, economically and in the interest of the farmer. They have endeavored to find markets for the farmer's product and with a good deal of success, pork consumption having been built up to a high point in this country.

The industry has secured the best price it could get for the products of the livestock farmer, and it has operated at a loss in recent years. The tax, therefore, would have to be passed back to the hog producer.

Mr. Wilson opposed giving the farmer a relief program "under the cloak of expediency" that would be harmful to him in the long run. "I am afraid that in our desperation we are likely to do something that will do more harm than good," he said. "I am afraid that

if this plan is put in operation it will destroy the packing industry. That would throw more men out on the streets." He contended that the important thing is to give more employment, so as to increase purchasing power of consumers.

#### Can't Collect Such a Tax.

Oscar G. Mayer, president of Oscar Mayer & Co., Inc., told the committee that the proposed tax is "absolutely uncollectible." A rise in pork prices always threatens the packer with inability to sell part of his stocks, he said. Mr. Mayer pointed to the narrow margin the packer makes, of  $\frac{1}{4}$ c to  $\frac{1}{2}$ c per pound, as indicating the impossibility of the industry absorbing a tax of 2c a pound.

The task of determining the production allotments is insuperable, Mr. Mayer said, adding that government expense should be reduced rather than increased by the addition of a great new administrative organization. He pointed out that virtually all of the farmer's market is in the cities, and revival of industry and of demand is the chief need. The problem is linked with the straightening out of world problems and it is entirely too important to be solved by hasty action.

#### A Dangerous Experiment.

T. G. Lee, president of Armour and Company, said he was afraid the stage

#### ODE TO A FRANKFURTER.

By Herman Frankfort.

Oh! savory morsel, tid-bit gastronomic!  
Delighting fiery youth and age reserved.  
Succulent concoction, alimentary topic!  
Full well thy world-wide favor is deserved.

When Jupiter on high Olympus dined,  
And sipped his nectar, ruling earth and air,  
His mortal subjects nor his gods could find  
A viand that in virtues could compare.

Old Epicurus, gourmet, bon-vivant,  
Whose only creed was food both rare and fine,  
Spent all his life in scouring the Levant  
Yet never found a flavor like to thine.

And proud Lucifer, victories' pennants high  
Though feasting on rare fish and wine and meat,  
Though all his slaves culled land and sea and sky,  
With all his wealth he was denied thy treat.

The poor old ancients, trained in art and wit,  
Were yet benighted, with their skill and brains;  
For thy delight which we get for a "lit."  
They ne'er conceived despite their studious pains.

To that forgotten genius, long passed by,  
Whose happy brain invented this choice bit,  
Build up a monument unto the sky!  
His work deserves a shaft—bold, high and fit!

Anticipation of thy juices makes me think  
Of how my salivary glands will flow.  
As I look on thy serried ranks so pink  
All sizzling on the grill, in row on row.

The South Sea Isles and Asia's mystic land,  
Their fragrant spices furnish, choice and rare,  
The Kalmuk steppes, Sahara's tropic sands,  
Supply their glistening casings as their share.

The Western prairies furnish thee their swine,  
Steak porkers, fed on corn and sturdy wheat,  
The wind-blown plains send beef as red as wine.  
Ingredients that prove thee good to eat.

In maiden's dimpled hand thou liest coy,  
Festooned with pearly strings of juicy kraut,  
Or in the hardest fist of man or boy  
Thy savory presence is greeted with a shout.

"Viennas," "Wursts" or "Wieners," strung in  
hanks,  
Where'er we go thy many names we see,  
Thy name is legion "Red Hots," "Dogs," or  
"Franks"  
Withal thou art but "Frankfurter" to me.

had been reached where in desperation "we are willing to try anything once," regardless of its merits. He declared the burden on the packing industry as the result of the tax on hogs would be at least \$280,000,000 annually, and contended that this could not be passed on to the consumer, but must be covered by reductions in prices paid the producer of hogs.

The proposed tax on floor stocks of meats, Mr. Lee said, would be destructive, adding millions to the cost of these stocks with no prospect of getting it back through higher prices.

Packer hearings on the bill were closed on Tuesday night, December 19.

#### FEWER CATTLE ON FEED.

Shipments of stocker and feeder cattle into the Corn Belt States through stockyards in November were small. The estimated number, inspected through markets, was 23 per cent smaller than in November, 1931 and the second smallest for the month in the fourteen years for which records are available. The number was also small relative to total shipments for the five months July to November, being the smallest proportion of this total in four years and the fourth smallest in fourteen years.

Total inspected shipments for the five months July to November, this year, were the smallest for the period in fourteen years, being 9 per cent below the total of 1931. The total into the states east of the Mississippi, however, was the largest in six years, while the total into the states west of the Mississippi was much the smallest in fourteen years. The largest decreases this year were in the shipments into Nebraska and Kansas. Direct shipments to feeders, not going through stockyards, apparently were larger this year than last.

The small supplies of cattle at stockyards in November were due in part to a growing tendency for cattle to move direct, both to feeders and to packers for slaughter. The movement direct to feeders, both by rail and truck, has been especially in evidence west of the Missouri River, particularly in Nebraska, and changes in shipments from stockyards into those states this year are not indicative of changes in volume of cattle feeding.

Cattle feeding in the western states will be considerably less this year than last due to the marked reduction in Colorado. Receipts of cattle in the principal cattle feeding sections in northern Colorado in which area over 80 per cent of the cattle feeding in that state usually takes place, to December 1, were less than half the small receipts to that date last year and less than one-fourth of the receipts two years ago. In the states west of the Continental Divide, available information points to but little change in the total to be fed this year from the small number of a year ago. While the movement of cattle to feed lots in Texas to the end of November was smaller than last year, there were prospects for a relatively heavy movement in December that may bring the total on January 1 above last year.

December

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## Curing Hides and Skins with Poor Salt Is Poor Business

By R. W. Frey, Chemist, Hide Tanning Materials and Leather Investigations, U. S. Bureau of Chemistry and Soils.

Hides and skins are the foundation of all leather, and represent about 60 per cent of the value of finished leather. Their quality is, consequently, a matter of primary interest to producers, tanners and users of leather and leather goods.

Producers of hides and skins should aim to have these products reach the ultimate market in the most valuable form, or in other words, in the best condition to yield the highest quality and the maximum quantity of leather possible.

This means hides and skins that are properly skinned, cured and handled.

Poor hides and skins are fit only for glue and fertilizer. The greatest potential return for hides and skins lies in their production as prime raw materials for making leather.

Often, with a low market, producers develop an extreme indifference in the handling of hides and skins, whereby their leather-making quality, and consequently their value, may be almost completely sacrificed.

### Carelessness Is Expensive.

Shrewd producers and dealers, however, will guard against such costly indifference.

They realize that even though first quality hides and skins are not bringing what they sincerely think the income should be, yet poor quality hides and skins will only net them less, and will truly "go a-begging." They appreciate that buyers are in a position to grow increasingly critical and exacting, and are not interested in off-quality materials.

Numerous recent experiences from the improper handling of hides and skins because of repeated re-use of dirty salt, low-grade salt, insufficient salt, and other so-called economy measures have resulted in heavy net losses to producers, rather than an even "break," or slight profit.

### Calfskins Were Damaged.

Samples from a recent consignment of damaged calfskins impressively illustrates a case of this kind. About 40 per cent of the skins had numerous irregularly distributed pits or holes in the flesh side, varying in size, shape, and depth, and frequently showing discoloration.

The defective condition is illustrated by the encircled pits in Fig. 1, which is a reproduction of photograph of limited area of the flesh side of one of the damaged skins. Some of these pits are very prominent.

These pits or spots are not to be confused with the kind of salt-pits that are imprints of salt crystals in the flesh, resulting from the pressure or weight on the crystals of the hides or skins in the pack. In such instances there is usually only a temporary imprint in the flesh, without any destruction of fiber.

In this case, however, permanent damage was done by injury and destruction of the fibers of the corium, or the real leather-making part of the skin, to varying depths from the flesh inward.

### Wrong Salt Was Used.

This condition is clearly shown by taking a cross section through the pit and viewing it under the microscope. The crater-like effect in the skin, resulting from destruction of the flesh tissue and collagen fibers, becomes quite evident. The merging of the affected area and fibers from the flesh side into the sounder portion of the skin toward the grain can be plainly seen.

The skins had been salted with both a fine salt and a coarse, rock or mined



FIG. 1—DAMAGE DUE TO POOR SALT.  
Flesh pits from partial rotting of the hide under foreign particles in curing salt.



FIG. 2—THESE CAUSE DAMAGE.

Foreign particles, or "rock," in salt. These have little curing action, being of low solubility and salt content.

salt. The mined salt in the first place was entirely too coarse for calfskins.

Furthermore, in the loose salt that could be shaken from the skins there were many comparatively large crystals and pieces of foreign mineral matter, containing very little sodium chloride, or salt, and constituting what is commonly known to the dealer and tanner as "shale" or "rock." A number of these fragments of low salt content are shown in Fig. 2, from which an idea of their size may be gained.

Analysis of several of these pieces of "rock" showed them to contain from 27 per cent to as little as 1 per cent salt. Their content of material insoluble in nearly boiling water was as high as from 54.5 per cent to 71 per cent.

Such fragments are but slowly and slightly dissolved under ordinary conditions of use, and because of their extremely low salt content have practically no curing effect, especially in the sense of preventing damaging bacterial action and rot.

### Interferes with the Cure.

Consequently, the places in the skin immediately under these pieces are subjected to a delay in curing until the sodium chloride brine formed by solution of the surrounding salt crystals diffuses or soaks into them. In the meanwhile, for periods of time of varying length depending upon prevailing circumstances, the unsalted spots in the skin are without sufficient protection against bacterial action, with the result that decomposition sets in and the skin begins to rot in these spots.

There is a further important point to be recognized, especially in the repeated re-use of a low-grade salt con-

taining appreciable quantities of foreign insoluble mineral matter. Under these circumstances, the proportional quantity of foreign material increases, or accumulates, in the old salt because of its comparatively insoluble nature, and of course the more often this salt is used the greater is this accumulation.

#### Low Grade Salt Is Expensive.

The lesson taught by this case is that low-grade salt containing appreciable quantities of insoluble, foreign mineral matter should not be used for curing hides and skins. Especially is this applicable in the curing of the comparatively more valuable calfskins.

From reports by tanners there seems to be an increasing use of salt of this type. Apparently many producers either continue to ignore or have not yet learned the fact that satisfactory curing can be done only with satisfactory salt, and that the small saving sought through the use of low-grade salt is usually discounted many times by deductions made for the resulting off-quality hides and skins.

#### SOAP INDUSTRY SHARES WORK.

The soap and glycerine industry is in a fair way to become the first industry to organize 100 per cent on a work-sharing basis. Work-sharing is in operation in plants employing at least 85 per cent of all workers in the industry, according to Roscoe C. Edlund, manager of the Association of American Soap and Glycerine Producers.

Lever Brothers Company has operated its plants at Cambridge, Mass., and Hammond, Ind., on a five-day basis throughout this year. Colgate-Palmolive-Feet Company went on a five-day week in all domestic departments of the company on May 1. The Procter & Gamble Company adopted the five-day week on October 10. The Davies-Young Soap Company, Dayton, O., reports that it has retained its full force, but operates now on an 8-hour basis instead of 9-hour basis, and from 3 to 5 days a week according to the needs. The Iowa Soap Company, Burlington, Ia., reduced all its regular employes to a 7-hour day over a year ago. At present it is working three 7-hour shifts.

The Perkins Soap Company, Springfield, Mass., established the five-day week on January 1, 1931. The plan enabled the company to retain all its employes and it reports that the management is reasonably sure it will never return to the five-and-one-half day week. The Skat Company, of Hartford, Conn., has kept all its employes by distributing the available work on a budgeting system. A schedule apportioning the work is made up from week to week.

#### Chains & Voluntary Chains

News and Views in This New Field of Meat Distribution.

#### HITS CHAIN STORE TAXES.

Destruction and not taxation of chain stores is the real purpose of the so-called chain store taxes, according to the view expressed by Robert W. Lyons, executive vice president of the National Chain Store Association, in addressing the National Conference on the Relation of Law and Business, with special emphasis on taxation.

"It must be recognized at the outset," declared Mr. Lyons, "that the so-called 'chain tax' is a social rather than a fiscal measure. The history of chain store taxation, however brief, is conclusive on three points:

1. "That the impulse behind the enactment of all such laws has been the purpose of the business competitor to limit or destroy the chain store by such taxation.

2. "That such laws produce only incidental rather than substantial amounts of revenue.

3. "That to raise the tax rate to a level which would be productive of sufficient revenue to have a substantial relation to the fiscal problem of chain stores, and thereby defeat any genuine fiscal objective."

#### MISS. CHAIN TAX HOLDS.

The Mississippi gross sales tax will stand following reports of a dismissal on stipulation by the United States Supreme Court of a case brought by the Penney Stores, Inc. The law had been attacked on the ground that classification of chain stores is arbitrary and violative of the fourteenth amendment to the Constitution. It provides for application of a tax of one-fourth of 1 per cent on the gross sales of retail merchants, with an additional tax of a like amount where the merchant operates more than five stores in the State.

It was further contended that if there are any advantages in the operations of chain stores they would accrue to the same extent in chains operating in units of less than six stores as in the case of six or more stores. Another contention was that stores operated in Mississippi in units of more than five have no advantage over stores operating in units of less number as to quantity buying, cash discounts, skill in buying ability in respect to not overbuying, habits of warehousing, supply of capital, pricing and sales policy, turnover, analysis of turnover, or other features of store management.

#### CHAIN STORE SALES.

Sales of Safeway Stores for the four weeks ended December 3 totaled \$16,328,978, which was practically the same as those of the preceding four weeks. The number of stores in operation

totaled 3,386. For the forty-eight weeks ended December 3 sales totaled \$210,412,546.

Jewel Tea Co. reports sales of \$368,855 for the four weeks ended December 3, a decline of 15.01 per cent from the 1931 period. The number of sales routes in the two periods was practically the same. For the forty-eight weeks ended December 3, sales totaled \$10,200,598 against \$12,492,203 in the 1931 period, a decline of 18.34 per cent. Sales of the 84 units of Jewel Food Stores, Inc., a subsidiary totaled \$358,894 for the four weeks. For thirty-eight weeks, sales totaled \$3,206,795.

American Stores Co. reports sales for the five weeks ended December 3 of \$10,551,153, a decline of 14.8 per cent from the 1931 period. For the eleven months sales totaled \$106,203,066, a decline of 15.4 per cent from those of a year earlier.

#### CHAIN STORE NOTES.

Merchandising and selling in member stores of the Independent Grocers Alliance will be coordinated and synchronized by new and improved methods to be introduced in 1933, according to a recent statement regarding plans of this organization for the new year. These are brought about by recent significant changes and new trends in the business of distributing food.

Organization of the managers, clerical help and labor of all classes in chain stores into unions will be started immediately according to a resolution adopted November 30 by the American Federation of Labor.

Directors of Safeway Stores, Inc., reduced the common dividend to a \$3 annual basis from the \$5 previously maintained. The quarterly dividend of 75c is payable January 1 to stock of record December 19. It is expected that the new rate can be paid from earnings for the coming year, as this company's dividend policy is decided a year in advance.

American Stores Co. has acquired by purchase 93 stores from Keystone Stores Corporation, this being a part of the 123 stores of that organization not in receivership. The stores are all located in western Pennsylvania towns.

Loblaw Grocerterias, Ltd., with headquarters in Toronto showed a net profit for the twenty-four weeks ended November 12 of \$366,528 compared with \$11,569 in the 1931 period. Sales declined 6.6 from those of a year ago.

#### CLOVER FARMS ADDS GROUP.

Clover Farms, national cooperative chain, recently added the Gateway Grocery Company, La Crosse, Wis., to its group. The division's introductory banquet, held at La Crosse on December 5 was attended by hundreds of retailers of the upper Mississippi Valley. The Clover Farm plan was explained in detail by Lester H. Lipton, of Clover Farm's national headquarters. The Gateway Grocery Company was organized in 1922, its founders being former employees of the J. J. Hogan Company, pioneer wholesale house in La Crosse. The organization serves trade within a 75-mile radius of La Crosse.

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sheet of t  
1932:

Current Ass  
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payable  
Reserve f

Total c

## Rath Packing Co. Report

### Net Profit Is Shown on the Year's Operations and No Debt

Net profit of \$402,812.34 is reported by the Rath Packing Co. for the fiscal year ended October 29, 1932. This is after interest, depreciation and federal taxes but before dividends.

Gross sales for the year amounted to \$20,755,622.82, and the net income on these sales, before depreciation, obsolescence and other expense was \$697,285.03. Tonnage volume of sales was larger than that of the previous year, but the dollar volume was \$7,000,000 less.

The company has no funded debt and owes no borrowed money.

In his letter to the stockholders, dated December 21, 1932, president John W. Rath says:

"As is our custom, we submit here-with the consolidated balance sheet and profit and loss statement for the year ended October 29, 1932. The volume of business in tonnage was larger, but notwithstanding that fact, the dollar sales, due to the low prices prevailing, were over \$7,000,000.00 less than the preceding year. The prices on our products, like on other commodities, have suffered a continuous decline and at the close of our fiscal year were the lowest in our history.

"After allowing for interest, depreciation, provision for reserves, and Federal income tax, the net profit was \$402,812.24. During the year the four quarterly dividends of fifty cents per share were paid on the common stock and the regular dividends on the preferred stock. We have no funded debt and do not owe for any borrowed money. The ratio of quick assets to liabilities reflects a strong financial position.

"Our plant and distributing facilities are well maintained and we are prepared to take advantage of any improvement in general business conditions."

Following is the consolidated balance sheet of the company as of October 29, 1932:

#### ASSETS.

|  |                |
|--|----------------|
| Current Assets                                   |                |
| Cash and United States government bonds          | \$ 286,519.39  |
| Receivables, less reserve                        | 832,086.54     |
| Inventories                                      | 1,551,833.59   |
| <br>Total current assets                         | \$2,790,551.82 |
| Property, plant and equipment, less depreciation | 3,400,564.78   |
| Deferred and other assets                        | 124,482.52     |
| <br>\$6,315,598.57                               |                |

#### LIABILITIES.

|   |               |
|---|---------------|
| Current Liabilities   |               |
| Accounts payable  | \$ 72,852.78  |
| Preferred stock dividend, declared payable November 1, 1932 | 74,318.87     |
| Reserve for Federal income tax                              | 67,158.48     |
| <br>Total current liabilities                               | \$ 214,325.08 |

**Contingent Liabilities**  
No contingent liabilities reported except for drafts drawn against shipments to customers and deposited with banks for collection in ordinary course of business.

**Capital Stock and Surplus**  
7% Cumulative preferred stock—Authorized 30,000 shares of \$100.00 par value, outstanding 21,251 shares.....\$2,125,100.00  
Common Stock—authorized 1,000,000 shares of \$10.00 par value, outstanding 200,000 shares.....2,000,000.00  
Surplus and undivided profits.....1,976,173.54  
Total capital stock and surplus.....6,101,273.54  
\$6,315,598.57

#### PROFIT AND LOSS STATEMENT.

|   |                  |
|---|------------------|
| Gross sales   | \$ 20,755,622.82 |
| Deduct: Freight and express outward, returns and allowances   | 2,065,314.96     |
| Net sales   | \$18,690,307.86  |
| Cost of product sold, selling, delivery and administrative expense (excluding depreciation and obsolescence and other income and expense) | 18,063,022.83    |
| Net income before depreciation and obsolescence, other income and expense and Federal income tax  | 597,285.03       |
| Deductions:   |                  |
| Depreciation and obsolescence   | \$131,957.86     |
| Provision for Federal tax   | 67,158.43        |
| Other income and expenses, including interest, etc., etc., net  | 4,643.60         |
| Net profit  | \$ 402,812.34    |

#### GOBEL FINANCIAL REPORT.

Gross profits of \$3,530,522 on sales totaling \$23,863,876 are reported by Adolph Gobel, Inc., and subsidiary companies for the fiscal year ended October 29, 1932. After deductions and dividends on stocks of subsidiaries there was a net loss for the year of \$322,067. The balance of earned surplus was reported as \$380,311, compared with \$945,886 on October 31, 1931.

Total current assets were listed at \$8,136,124 and total current liabilities at \$801,951, the ratio remaining the same as that of the previous year.

Results were better than might have been expected, president Henry L. Batterman said in his letter to stockholders "in view of the unprecedented economic conditions and the drastic declines in commodity prices, which proved to be the lowest in over fifty years, during the concluding months of the year. These declines resulted in substantial inventory losses which made it practically impossible to operate profitably."

Mr. Batterman expressed the belief that the risk of further decline in value will not be so great in 1933 as in the year just closed.

#### DAVID DAVIES MEN INSURED.

One hundred and fifty-two employees of the David Davies Packing Co., Columbus, O., have recently been protected with life insurance coverage, in addition to accidental death and dismemberment and disability insurance, through policies issued by the Prudential Insurance Company of America. The group policy involves a total of \$213,000, and each worker is eligible to insurance ranging in amounts from \$1,000 to \$8,000, according to rank. It is of the contributory type, the employees sharing in the payment of the premiums with the employing company.

## Morrell & Co. Report

### Nearly Half Million Net Earnings After Deducting All Charges

Consolidated net earnings of \$420,101.57 for the fiscal year ended October 29, 1932, are reported by John Morrell & Co. This is after deducting all expenses, including depreciation, federal and local taxes and interest charges, but before dividends.

Sales for the year of American companies alone totaled \$46,492,757. Tonnage volume of sales was slightly larger than the previous year, but dollar volume showed considerable decline due to lower price levels.

Current assets of the company are listed at \$9,690,198, including \$1,030,625 in cash. Current liabilities were \$1,470,827. This compared with current assets the previous year of \$10,962,936, including \$734,315 in cash and \$200,000 call loans, and current liabilities of \$1,682,082.

Inventories reflected the drastic declines in commodity prices and totaled \$3,543,097 against \$5,014,698 the previous year. Total assets were \$19,996,048 against \$20,985,070 a year ago.

#### Planning for the Future.

In his report to the stockholders, president T. Henry Foster called attention to the strong financial position of the company, to the fact that it has expended three-quarters of a million dollars during the year for plant improvements, and that neither the company nor any of its subsidiaries has any funded debt or preferred stock outstanding. Mr. Foster said in part:

"Earnings are after deductions of a substantial loss in exchange incurred in our foreign operations. The instability of many foreign currencies has introduced a factor which, while unrelated to operations, has a material influence on profits.

"Sales for the year in pounds of product were slightly larger than in the preceding year, but approximately 32 per cent lower in dollar value, in reflection of the lower prices prevailing. Hog prices are currently at the lowest level in more than half a century and product prices are correspondingly low. The interest of the farmer and packer in the course of live stock prices is a common one, and our business may be expected to benefit from a higher level of prices realized by the farmer on his products.

"During the year we made capital expenditures of \$750,000.00 for plant improvements, thus evidencing our confidence in the outlook for the future. It is gratifying to us that we have been

able to maintain employment, our present number of employees being 5,000, or approximately the same as last year."

#### Consolidated Balance Sheet.

Following is the consolidated balance sheet as of October 29, 1932:

| ASSETS.  |                 |
|--|-----------------|
| Current Assets:  |                 |
| Cash on hand and in banks  | \$1,030,625.36  |
| Marketable securities—<br>at cost plus accrued interest—U. S. Liberty Bonds and Treasury Notes (Quoted value \$1,450,779.18) | 1,428,308.14    |
| British Government Treasury Bonds (Face value £30,000—market value is in excess of face value)                               | 258,934.37      |
| Bankers' Acceptances and Short Term Notes maturing on or before February 8, 1933   | 978,051.81      |
| Cash surrender value of life insurance policies  | 223,397.45      |
| Accounts receivable:<br>Customers' accounts  | \$2,167,040.37  |
| Advances to Continental suppliers, etc. 90,119.98  |                 |
| Sundry debtors   | 52,286.99       |
| Amounts due from stockholders and employees  | 18,200.83       |
| Together   | \$2,227,666.17  |
| Less Reserve for doubtful accounts   | 123,600.73      |
| Claims (net)   | 2,203,975.44    |
| Inventories—<br>Product, including consignments  | 23,807.88       |
| Raw materials, live stock and supplies   | 737,500.31      |
| Total Current Assets   | 3,543,007.27    |
| Investment and Advances  | 8,690,197.72    |
| Capital Assets at depreciated book value:<br>Land, buildings and fixed equipment   | 88,428,040.57   |
| Refrigerator and tank cars   | 632,900.68      |
| Tools, delivery equipment, furniture, etc.   | 577,231.79      |
| Construction in progress   | 408,518.84      |
| Deferred Charges   | 10,046,700.88   |
|  | 141,017.59      |
|  | \$10,990,048.28 |
| LIABILITIES.   |                 |
| Current Liabilities:   |                 |
| Accounts payable—<br>Trade   | \$ 356,060.92   |
| For work completed under construction contracts  | 98,706.76       |
| Sundry deposit and loan accounts   | 564,883.80      |
| Accrued property taxes, wages, etc.  | 221,575.00      |
| Insurance reserves   | 52,904.87       |
| Reserve for income taxes   | 176,606.12      |
| Total current liabilities  | 1,470,827.47    |
| Reserves   | 265,625.00      |
| Capital Stock:   |                 |
| Authorized and issued—<br>400,000 shares of common stock of no par value   | \$15,639,204.33 |
| Less—In treasury<br>13,850 shares, at cost   | 560,801.23      |
| Initial Surplus  | 15,078,403.08   |
| Earned Surplus:  | 1,858,017.90    |
| Balance, October 31, 1931  | \$ 1,888,960.07 |
| Add—Net profit for year ending October 29, 1932  | 420,101.57      |
|  | \$ 2,300,061.64 |
| Deduct—  |                 |
| Dividends paid   | \$374,400.00    |
| Premium paid for stock of subsidiary company acquired during year 11,486.81  | 965,886.81      |
| Contingent Liability:  | 1,323,174.83    |
| Foreign drafts discounted  | \$47,789.15     |
|  | \$10,990,048.28 |

| INCOME STATEMENT.  |                 |  |
|--|-----------------|--|
| Net sales (American companies only)  | \$46,492,757.32 |  |
| Operating profit of all companies after deducting all expenses including repairs and maintenance of properties, but before providing for depreciation, interest charged and Federal income and local taxes | 8,126,203.90    |  |
| Deduct:  |                 |  |
| Provision for depreciation   | 3502,653.75     |  |
| Local taxes  | 174,614.55      |  |
| Interest charges   | 38,834.03       |  |
|  | 711,102.83      |  |
| Net profit before providing for Federal income tax   | \$ 535,101.57   |  |
| Provision for federal income tax   | 115,000.00      |  |
| Net profit carried to surplus  | \$ 420,101.57   |  |

#### Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

#### BRANCH HOUSE CONTROL.

Manchester, N. H., Dec. 5.

Editor THE NATIONAL PROVISIONER:

I have just finished reading your Packers' Convention Number. As usual, it is a wonderful number and I got a lot out of it. After reading the ideas expressed at the convention, particularly on merchandising, I want to give you my thoughts as to some of the reasons for poor results in the business:

First, no control over branch house selling operations; or to put it more mildly, very poor control.

Second, no idea of the amount of product branch houses can merchandise. More often than not branches have to sell a certain amount at ridiculous figures, which in turn wipes out profits on the amount of product they could handle normally to advantage. There should be closer cooperation between packers and branch houses on amount of product shipped.

This is one part of the business that could be handled more efficiently with better results. I might mention other points, but I am too busy just now trying to move my quota.

Yours truly,  
PACKINGHOUSE SALESMAN.

#### LESSON OF THE YEAR.

Buffalo, N. Y., Dec. 20.

Editor THE NATIONAL PROVISIONER:

Just a few lines to wish you and your staff a Merry Christmas and a brighter and more prosperous New Year than 1932 has proved.

The year 1932 will go down in history as a very difficult year. But if it only teaches the people thrift, and sets them to thinking along the lines of using common sense tactics in business, then it may prove to be a blessing in disguise.

Yours sincerely,  
JAMES G. COWNE.

#### TRAVELLING MEAT EXPERT.

San Francisco, Calif., Dec. 15.

Editor THE NATIONAL PROVISIONER:

Please accept my best wishes for a Happy Christmas and New Year. I am chief butcher on an ocean steamer, and I could not do without you. You see I sent in my first subscription four years ago, when I could hardly read English. Your magazine is very helpful to me, and the intelligent workman in the meat industry should not be without it.

Yours truly,  
PAUL J. KIENER.

## EDITORIAL

*Looking at the Meat Supply Situation*

Raw material supplies for the meat packing industry give promise of being ample during the balance of the winter and early spring months. The size of the fall pig crop is expected to point to plentiful supplies of pork during the summer months.

Volume of meat going into consumptive channels has been large, but prices at which the consumer would buy have been low. Cattle which had maintained price levels far above those of hogs have dropped sharply in recent weeks, due in part to the heavy competition of cheap poultry consumed in such large quantities during the major holiday seasons. This poultry trade is reflected against beef demand somewhat more sharply than other meats.

The long-time outlook for cattle points to increased supplies, because there has been a decline in the marketing of cows and heifers as well as in the marketing of calves, not only from farm but range sections. Feed has been cheap and cattle can be maintained at little cost, building up beef herds ready to be fattened and marketed as soon as price levels are found encouraging.

Nearby outlook for finished cattle is not so good, as the number of feeders going back from the central markets during the five-months period ended December 1 is way below that of a year ago, although prospects are for a sufficient supply to meet the rather limited demand for this higher costing beef. At the same time the fact cannot be lost sight of that, while the number of feeders passing through the central markets was smaller, more cattle moved directly from range to feedlot than has been true in many other years, both producer and feeder desiring to eliminate every marketing expense possible.

Psychology of many feeders is that there is just as much room on their farms and in their feedlots when cattle prices are low as when they are high. There are large quantities of both roughage and grain feeds on hand, for which there is practically no market except via the livestock route. And if price trends point upward these men want to be in position to take advantage of the advance. It is producers of this type who insure a reasonably steady supply of cattle of the better grades, and whose operations always prove more profitable than those of the in-and-out feeder who tries to make the bulges and avoid the depressions in the market.

Dairy cattle population of the country is among

the largest in history, and this class of cattle is ample to meet certain market needs. Clean-ups of herds, low producers and animals otherwise unprofitable in a dairy herd furnish a steady stream of beef to meet the needs of the low-priced and manufacturing trades.

Much comment has been made regarding curtailed receipts of hogs at the principal markets of the country, as well as decline in federally-inspected slaughter — which, however, is comparatively much less than receipts would indicate. This decrease can be attributed more to reduction in the movement of hogs through packinghouses than to a marked decline in the number of hogs available.

Hog prices have been so low that producers are seeking all sorts of outlets that may return a better net price. Farm slaughter has shown a marked increase in many sections of the country. Many farmers who previously sold live hogs and bought their meats now slaughter not only for their own needs but market the product within a considerable area of their farms. There is the roadside stand where fresh country sausage is available. There is the mail-order meat business being developed by farmers in many sections. And there is the farm and town slaughter to take care of organizations meeting the food needs of the unemployed.

All of this is making inroads on hog receipts. At the same time it is taking care of a portion of consumer needs which is reducing the outlet for packinghouse products. This is not felt so much in the volume of product consumed as it is in the determination of the buyer to get his meat at a low price. The packer has no serious complaint from the standpoint of the volume of business done. His troubles lie in the price levels at which his business must be conducted.

Supplementing supplies of beef and pork available during the coming year, there appear to be plentiful supplies of lamb to meet consuming needs, although the volume of this business is expected to be smaller due to the curtailed production of both fed and spring lambs in prospect.

The potential supply of meat in the country is ample for all needs during the coming year. The great need is for employment, so the consumer can satisfy his meat food wants. When this is possible brighter days will be at hand, both for the meat packer and the livestock producer. But the dollar must be put in the consumer's pay envelope as the first move toward brighter days.

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# Practical Points for the Trade

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## Use of Glue Hides

Better utilization of glue hides is sought by a renderer who feels that it should be possible to sell more of these hides in competition with packer and country hides, rather than having to move them at glue hide prices. He says:

Editor The National Provisioner:

We should like your advice in connection with the sale of renderers' hides. As you may know, renderers' hides consist of a considerable percentage of dragged hides, and are classified as glue and sold at glue hide prices.

A glue hide may be bad only on one side while the other half may be in perfect condition. Why should we sell the good side at glue hide prices? Beef hides are split and tanned in halves in most cases. Why not sell the glue half at glue prices and the good half at full value? This pertains to horse hides as well, though, of course, they are cut crosswise, and the butt may be bad while the front may be good, or visa versa.

It would be an easy matter to separate the good from the bad, when the hides are taken up, and would reduce the argument between hide buyers and sellers in selection. This pertains, of course, to hides that are damaged on one side only—beef and horse hides, fronts and butts.

We feel that we are throwing in a good half of a hide to sell the glue half. The tanners would be getting a fair break and get what they pay for. The dealer would also get what he pays for, and the renderer would get full value for what he has to sell, and you know they need it and are not getting it.

While there may seem to the renderer to be a certain amount of injustice in selling what appears to be a good half hide as glue stock, there are certain practical considerations in connection with this custom which must be taken into account.

A hide becomes a glue hide not because one side of the hide is torn by being dragged, nor because of imperfect take-off, but primarily because of the delay in the salting down of the hide and the fact that bacterial action has proceeded to the point where the fibrous structure of the hide has been attacked.

### Where Hide Decay Starts.

Bacterial decay in hides begins to develop after the first hour. In well-organized packing plants the hide cellar gangs usually work about two hours behind the killing gang, and the hide is sorted and salted down as soon as the animal heat has left it. The first signs of deterioration in the hide are the loosening or "slipping" of the hair, usually in spots. This defect is known as "hair slip."

Hides in this condition can be tanned, but result in inferior leather. But when the deterioration extends to the fibrous structure of the hide, then it is fit only for glue stock. Sometimes these hair slip spots in the hide show

up only when the hide is well along in the process of tanning.

Hides from fallen animals are often of bad take-off, due to the difficulty of skinning the carcass after it has lost its animal heat. There is also some deterioration resulting from the exposure of the carcass to damp ground, hot sun or moist atmosphere, which is known as "taint." The great proportion of dragged hides has been mentioned; this usually ruins one side of the hide.

During periods of hide scarcity or high prices, it is possible that there might be some salvage on renderer's half hides. While the hides would not make the best grade of leather, they might find a place in the production of certain grades. At the present time,

however, they come into competition with what appears to be a plentiful supply of hides of excellent take-off, carefully handled and salted in the pack within two hours of slaughter, and selling at very low prices.

### Must Create a Demand.

A demand for such half-hides would have to be built up carefully over a period of time, taking into account their limitations. The supply of such half-hides would be relatively small.

At present the demand for glue stock is slow, just as it is slow for a great many other by-products and raw materials. More hide trimmings are available for glue stock in recent years, due to the more extended trimming of hides. If one-half of the glue hide were sold separately, then the other half going into glue production would undoubtedly be penalized more by the buyer, due to the greater percentage of foreign material remaining on the dragged side, and the greater proportion of damage on that side where the carcass has been in contact with the damp ground.

Such greater penalization in price of the glue half-hide—due in part to the competition of the available supply of other and better glue stock, such as fresh cured trimmings, etc.—would have to be weighed against any advance in price that might be secured for the other half of the hide, taking into account the labor costs involved, cool cellar storage, etc.

## Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 5-cent stamp:

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name .....

Street .....

City .....

## Freezing Temperatures

What are the right temperatures for freezing meats for future cure or to be sold fresh? An Eastern packer says:

Editor The National Provisioner:

Please tell us at what temperature we should freeze pork cuts we want to hold for future sale. There are certain averages we do not want to sacrifice at this time.

Pork cuts are usually frozen at 10 to 15 degs. below zero. After they are fully frozen it is common practice to transfer them to a storage freezer at 10 to 15 degs. above zero. This is done more as an economy measure than for any other purpose.

Some packers find it good practice to freeze cuts, particularly the lighter averages, during the period when the supply of light weight hogs is large, holding this product for some advantage later in the winter packing season when light hogs are in smaller supply and the lighter weight cuts in greater relative demand.

It is good practice to wrap cuts before freezing to avoid freezer burn.

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## Smoked Pork Sausage

A sausagemaker who has made fresh pork sausage for a long time now wants to include smoked sausage, but is not having such good luck with it. He says:

**Editor The National Provisioner:**

We are not having such good luck turning out a good firm smoked pork sausage. We have made fresh pork sausage for a long time and are using the same formula for our smoked product. Can you give us any suggestions that will help?

This inquirer gives no information on his formula or method of handling his smoked pork sausage, so it is difficult to say just what his trouble is, and only general suggestions can be given.

It is customary to grind the meat for smoked sausage through the  $\frac{1}{4}$ -in. plate, and the product should be made of reasonably lean trimmings. The general run of trimmings usually contain too much fat for a smoked product, as the fat renders some in the smokehouse and this has a tendency to soften the product.

Careful check should be kept on smokehouse temperatures to see that they do not get so high as to make the fat in the product render to any extent. Use a cool smoke.

Also, it is possible this inquirer does not stuff the product tight enough, or he may be having air pockets due to a leaky stuffer. Knives and plates should be checked to see that they are sharp and that the meat is ground and not mashed. Some packers use a rocker entirely for fresh pork sausage.

## Making Soft Salami

A sausage manufacturer who wants to make soft salami says:

**Editor The National Provisioner:**

Can you give me information on the manufacture of soft salami? We want to make this product but have no formula and directions. Please give us a good practical formula, one that we are pretty sure to have good results with.

In the manufacture of this product 30 to 40 per cent of beef may be used and 70 to 60 per cent of pork, depending upon the requirements of the trade. Meat from mature animals, such as heavy shoulders from sows or heavy barrows, beef chuck or plate meat with all sinews removed, should be used. The meat should be ground through the 1-in. plate, keeping the beef and pork separate.

Cure for 7 days using

2% oz. sodium nitrate  
8 oz. granulated sugar  
2½ lbs. salt.

Dissolve the nitrate in 1 qt. of warm water and add to the beef, mixing thoroughly. This is sufficient to cure 100 lbs.

Use the same cure for the pork, ex-

cept that 2½ lbs. of salt is sufficient.

When the meat is fully cured run it through the mixer again, then through the  $\frac{1}{8}$  or  $\frac{1}{4}$ -in. plate, that is, the beef should be mixed in the mixer but should not be mixed after it is ground through the  $\frac{1}{8}$  or  $\frac{1}{4}$ -in. plate. This is to avoid its becoming smeary.

The product is stuffed in large beef middles or cellulose containers as tight as the casing will stand. The meat must be kept cool until it is stuffed. Then hang in the chill room at a moderate temperature, say 40 to 45 degs. F., for at least 3 or 4 days. Then let it hang in natural temperature for 4 hours before it is put in the smoke house.

Smoke for two days with cool smoke, from 90 to 100 degs. F. On the third day the temperature should be raised from 100 degs. to 142 degs. gradually so that the internal temperature is not lower than 137 degs. when finished. Then remove from the smoke house and rinse off with hot water.

Trimming should not be used for this purpose. The meat from fully matured animals prevents shrinkage and wrinkling to a great extent and if trimmings are used there is likely to be mixture of meat from young and old animals.

Do you use this page to ask questions?

## Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 5c stamp for each.

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog, beef, and sheep casings.

(Cross out one not wanted.)

Name .....

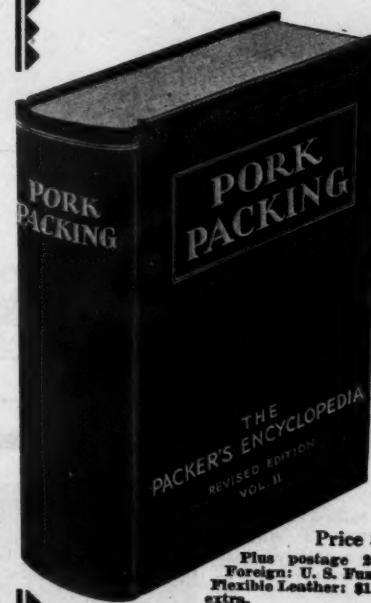
Street .....

City .....

Enclosed find 5-cent stamp.

## ANSWERS ALL QUESTIONS

This book shows the pork packer how to operate to best advantage, how to make operations efficient, get highest possible yields from products. Discusses important factors in departmental operation — has many important figured tests for increasing profits!



Price \$6

Plus postage 25c.  
Foreign: U. S. Funds  
Flexible Leather: \$1.00  
extra.

### CHAPTER HEADINGS

- I—Hog Buying      II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Inedible Products
- XVI—Labor and Cost Distribution
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You NEED this book for successful operation. Is a practical discussion of best pork packing methods, backed up by extensive test figures!

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The National Provisioner  
407 S. Dearborn St., Chicago



Merry Christmas  
and a  
Happy New Year



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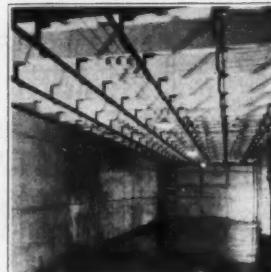


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A Democratic President and Congress aren't the only new additions in Washington. Here's a large, new cooler which we designed and built for Witt & Mirman, wholesale butchers. We supplied and erected the insulation, installed the tracks, handled everything. Call on us for plans and estimates on any job, large or small.

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Typical cooler tracking

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Manufacturers of a complete line of packing house  
machinery and equipment

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WHEN YOU THINK OF EQUIPMENT, THINK OF HUBBARD

Investigate **ROCK CORK**

This modern low temperature insulation—  
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1. Highly efficient
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NO OTHER low temperature insulation equals Rock Cork in its ability to maintain its high initial efficiency over a long period of years. No other material offers higher resistance to moisture infiltration.



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# Refrigeration and Frozen Foods

## Freezing Equipment

### Two Types of Freezers Developed To Apply the Z Method

Meat packers who have not followed closely developments in production and distribution of quick-frozen foods probably will be surprised at the progress made during the past year.

According to an announcement made recently by General Foods Corporation, Birdseye frosted foods are now being handled by more than 450 retail stores in the East, and the number is increasing at the rate of about 60 per month. By March, 1933, it is expected, there will be more than 700 stores handling these foods.

A recent survey by the Frozen Foods Association of America showed that between 60 and 70 separate and distinct food products are being frozen and sold commercially. This total simply lists the meats under the general classification of beef, veal, lamb, pork, etc. If each different meat cut were counted as separate items the list would be well over 100.

In addition there are approximately 100 more products which have been the subject of investigation and experiment, both by agricultural experiment stations and commercial organizations interested in quick freezing.

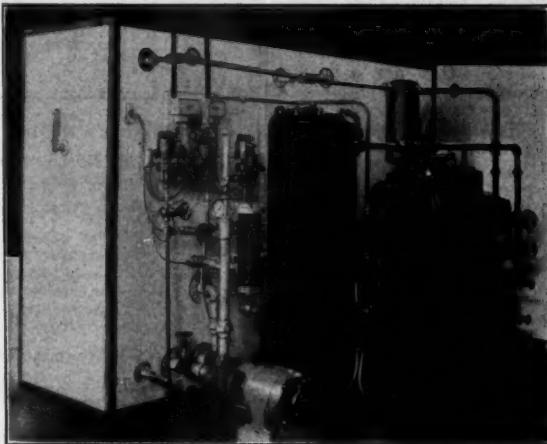
#### New Freezing Equipment.

A number of refrigerating equip-

ment manufacturers have been doing experimental work in low temperatures and with equipment for quick freezing of foods. Among these is the Frick Co., Waynesboro, Pa., which for some time has been experimenting with the "Z" or fog system of quick freezing invented by M. Zarotschenzeff. These tests, the company announced recently, have extended over a number of months and have resulted in design of new equipment and provided operating data with which the equipment can now be specified with certainty for American installations.

In the "Z" system, as has been explained in earlier issues of THE NATIONAL PROVISIONER, product is chilled or frozen in a room or cabinet filled with a mist or fog of finely pulverized water or brine. The temperature of the water or brine may be comparatively high, depending on whether freezing or simply chilling is to be done.

In freezing work the temperature usually is maintained but a few degrees below zero. This fog, moving at high speed over the products to be frozen, freezes very quickly as it employs three methods of heat transfer—radiation, conduction and convection.



REAR OF PERIODIC FREEZER SHOWING EQUIPMENT.

Compressor, control apparatus and brine pump are located at the rear of the cabinet. In this type of freezer product is frozen in batches either naked or wrapped or packaged. The cabinet also contains storage compartments.

Two types of freezers have been developed for applying the "Z" system, it has been announced. One of these, arranged for periodic freezing, is a heavily-insulated cabinet 9 ft. long, 3 ft. wide and 6½ ft. high. There are two storage compartments in addition to the freezer space, which is equipped with wire trays resting on shelves of pipe. Below the trays the pipe coils extend into a tank where they are nested closely for the purpose of cooling brine.

#### Freezing Process Visible.

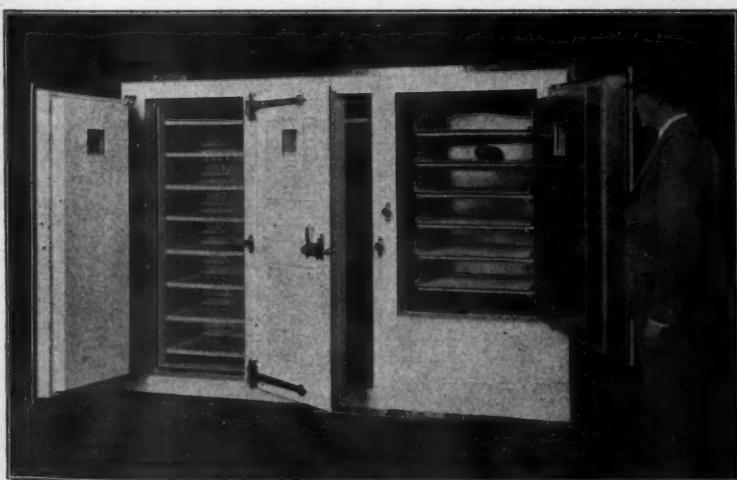
A centrifugal pump draws cold brine from the bottom of the tank, passes it through a strainer and distributes it through the freezer space, both above and below each shelf by means of atomizer nozzles placed along each side.

A 4 by 4 combined refrigerating machine is connected to the cabinet at the rear. Direct expansion under Frick electric control valves is employed for both the freezer and storage coils. The cabinet is equipped with thermostats, control valves, thermometers, brine strainer, pump and connections.

The cabinet is fitted with electric lights in each compartment and has windows with quadruple layers of glass to save unnecessary opening of doors. Switches for controlling the lights and brine pump are located at the front of the cabinet.

#### Continuous Type Developed.

Tests have been made on this cabinet to determine freezing time of various products, including fish of various kinds, rabbits, butter, milk, lard, hams, eggs, pineapples, asparagus, fruits, etc. Some of these products were placed in direct contact with the brine, others were packed in flat paper cartons or in paper cups, while others were wrapped in wax paper or Cellophane. Sugar syrups were used in some of the



CABINET FOR PERIODIC FREEZING.

The freezing chamber is at the right. At the left are two storage compartments. Product is frozen in batches in this freezer in a fog of finely pulverized brine. Freezing takes place at from minus 2 to minus 5 degs. Fahr.

demonstrations and tests on fruit. Strawberries, for example, were first frozen in 1-lb. cartons; then  $\frac{1}{2}$ -lb. cartons were tested, a sugar syrup being added. Further runs were made with the bare berries, one layer deep, in which condition they froze solid in 15 minutes with the brine at minus 2 degs. Fahr. In this case, it is said, the freezing action was so rapid that a glazed surface formed on the fruit almost immediately, effectively preventing salt penetration.

For continuous freezing a conveyor type of cabinet has been designed. The conveyor belt of spring wire mesh moves through the brine fog in the lower half of the cabinet. The upper half is devoted to storage space. Six doors on each side of the cabinet permit access to the interior. The conveyor is operated by motor drive.

A 5 by 5 combined unit provides refrigeration and keeps the freezer and storage space at any temperature desired. The cabinet is constructed in separate top and bottom sections, with removable covers for ease in transporting.

#### Little Loss Through Shrink.

Among the advantages claimed for fog freezing is that the relative humidity is maintained at or near 100 per cent, reducing shrinkage during freezing.

The freezing tests with this process, it is reported, show that the time of freezing product may be taken as 30 minutes for each inch of thickness when the product is exposed directly to the cold fog. The freezing time is increased by about 20 per cent when product is closely packed in containers. Shrimp in single layers (bare) have been frozen solid in 8 minutes. Shelled peas, beans, strawberries, etc., under the same conditions are hard frozen in 10 to 15 minutes, it is said.

Meats frozen by the fog method, reports show, generally gain a fraction of 1 per cent in weight and make a second gain when defrosted.

#### New Company Formed.

The "Z" process of quick freezing was brought to America about 10 months ago by Mr. Zarotschenzoff. A demonstration plant was built and operated in New York City for several months, during which time products of various kinds were treated. In March of this year the American Z Corporation was formed to take over all of the patents and patent applications relating to the "Z" process in the United States and Canada and certain other countries.

Wm. Fellows Morgan, Jr., president of the Brooklyn Bridge Freezing & Cold Storage Co. and president of the American Fisheries Association, is chairman of the board of directors. W. John Price, formerly president of the M. H. Avram Engineering Corp. and general manager of the Ideal Roller & Manufacturing Co., is president and general manager. Mr. Zarotschenzoff is vice president and technical director.

Final arrangements have been completed with the American Z Corporation giving the Frick Company exclusive manufacturing and sales rights, in connection with the American Z Corporation's own sales force, for all apparatus and equipment and for the refrigerating machinery used in connection with the "Z" process in this part of the world.

#### Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### OVERWEIGHT FREIGHT CHARGES.

An Eastern packer who feels that he is being overcharged on his freight bills on livestock shipped to his plant says:

Editor The National Provisioner:

We have just installed a 10-ton scale for weighing livestock coming off cars. Please advise us as to the procedure of handling freight bills. The weight charged is over the weight we receive in nearly all cases.

The first step is to make written application to the local freight agent. The application should include:

1. A statement giving the kind, type and capacity of the scale.

2. A request that the agent arrange for the scale to be inspected and approved by the weight and inspection bureau of the railroads.

3. That an employee of the plant be sworn in as a weighmaster and given the necessary forms for keeping records of the gaunt weights.

4. That arrangements be made by the agent to accept the weights in settlement of the freight charges.

Wait ten days, and if favorable action has not been taken then start correcting the freight bills by use of the gaunt weights. Always be sure to pay the minimum per car weight.

#### Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes  $\frac{1}{8}$ c per pound on a car of product he has saved \$37.50.

If he makes  $\frac{1}{4}$ c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

#### BRITISH BACON IMPORTS.

Imports of bacon into the United Kingdom declined during September and were 4 per cent less than in the same month last year, figures for the two periods being 906,885 cwt. and 946,231 cwt. respectively. Imports of Danish bacon continued very slightly in excess of last year's level and increased quantities were received from Poland, the Netherlands and Lithuania. Imports from the United States, which have shown declining tendencies during recent months were so small as to be practically negligible. Supplies from the Irish Free State were considerably reduced, but Canada accounted for more than twice as much as in the same month last year.

Total imports of bacon during the first nine months of 1932 were 4 per cent larger than in the same period of 1931. Imports from Denmark increased by 9 per cent to 5,837,141 cwt. as compared with 5,364,615 cwt. last year. Larger quantities were received from Poland and Lithuania, but most other foreign countries showed a reduction in supplies.

Imports during the nine months ending with September, 1932, amounted to 8,534,647 cwt. as compared with imports of 8,242,469 cwt. during the same period of 1931.

#### NOV. FEDERAL SLAUGHTERS.

Federal inspected cattle and calf slaughter in November, 1932, was larger than in the same month a year ago. Cattle slaughter by 13,000 head and calf slaughter by 21,000 head. Sheep and hog slaughter were less. For the eleven months' period the situation was reversed, cattle and calf slaughter being less this year and lamb and hog slaughter larger.

November slaughter by stations and total slaughter for the year to date are reported by the U. S. Department of Agriculture as follows:

|                      | Cattle. | Calves. | Sheep & Lambs. | Swine.    |
|----------------------|---------|---------|----------------|-----------|
| Baltimore            | 6,319   | 1,229   | 2,742          | 61,377    |
| Buffalo              | 5,723   | 1,859   | 9,637          | 84,941    |
| Chicago              | 124,186 | 29,836  | 226,200        | 506,371   |
| Cincinnati           | 12,102  | 5,331   | 14,700         | 50,465    |
| Cleveland            | 3,122   | (1)     | (1)            | 38,633    |
| Denver               | 6,771   | 1,387   | (1)            | 23,628    |
| Detroit              | 5,523   | 5,555   | 21,148         | 57,804    |
| Fort Worth           | 10,529  | 16,521  | 27,203         | 15,815    |
| Kansas City          | 51,272  | 17,360  | 74,886         | 177,008   |
| Los Angeles          | 9,980   | 2,217   | 31,319         | 38,401    |
| Milwaukee            | 18,600  | 56,076  | 12,151         | 127,300   |
| National Stock yards | 35,504  | 18,248  | 40,028         | 120,386   |
| New York             | 27,827  | 47,063  | 258,489        | (1)       |
| Omaha                | 58,534  | 4,342   | 112,915        | 122,565   |
| Philadelphia         | 6,100   | 8,520   | 27,232         | 44,322    |
| Sioux City           | 25,621  | 1,904   | 55,527         | 62,759    |
| South St. Joseph     | 17,802  | (1)     | (1)            | 75,007    |
| South St. Paul       | 39,884  | 60,376  | 114,188        | 212,119   |
| All other stations   | 153,140 | 99,504  | 359,072        | 1,772,364 |

Total:  
 Nov. '32 627,328 376,358 1,388,485 3,776,120  
 Nov. '31 614,208 355,390 1,505,120 4,217,829  
 11 mos. ended Nov. '32 7,068,347 4,166,656 16,634,745 40,681,380  
 11 mos. ended Nov. '31 7,421,882 4,328,075 16,490,027 39,386,380  
 New York, Brooklyn, Jersey City and Newark (2) 35,548 54,048 311,843 229,119  
 Federal inspected horse slaughter in November totaled 5,616 head compared with 11,881 head in November, 1931. For the eleven months ended with November, 1932, slaughter totaled 52,886 head compared with 106,037 head in the 1931 period.

(1) Included in "All other stations."

(2) The slaughter figures in this group of cities are included in the figures above for "New York" and "All other stations" and are combined here to show total in the Greater New York District.

# A Page for Purchasing Departments

## PROTECTED AGAINST MOISTURE.

A splash-proof motor designed to prevent entrance of water splashed with pressure from any angle, yet ventilated and built in the same dimensions as standard open motors, has been perfected by The Louis Allis Co., Milwaukee, Wis.

A double baffle in an elliptical-shaped air passage in each endbell provides protection against entrance of water. This construction, while permitting free passage of ventilating air, traps and drains water splashed into the air openings at the bottom of the elliptical-shaped chambers. Another feature is a



## TEST ON SPLASH-PROOF MOTOR.

The motor at the time was operating at 1,800 r.p.m. An inspection immediately following showed the windings and the inside of the motor to be perfectly dry.

shaft guard which breaks the force of a stream directed along the shaft extension and prevents water from entering the bearing chamber.

## MINIATURE SIZE THERMOMETERS

Two new precision instruments of considerable interest to the meat packer, sausagemaker and renderer, particularly for use in making tests and for experimental work, have made their appearance recently.

One of these is a miniature size recording thermometer, weighing 3 1/2 lbs., in a square case measuring 4 1/4 in. each way and 4 1/4 in. deep. A leather handle is provided for carrying. The charts used in this instrument are only 4 1/4 in. in diameter, and are laid out for a pen travel of 1 9/16 in. and a 24-hour record.

The other instrument is a square case, dial indicating thermometer similar in general appearance to the recording thermometer. This is furnished in two ranges—minus 20 degs. Fahr. to 40 degs. Fahr. and 0 degs. to 50 degs. Fahr. The weight is less than 1 1/4 lbs. The thermometer measured 4 in. square and 2 1/4 in. deep.

Both thermometers are built to stand up and give accurate readings under the severe conditions instruments for portable use usually are subjected to. A bulletin describing these thermometers has been issued by the manufacturer, C. J. Tagliabue Mfg. Co., Park and Nostrand aves., Brooklyn, N. Y.

## CUTTING WRAPPING COSTS.

Some products of the meat plant, including cartoned lard and oleomargarine, sausages of uniform size, perhaps bacon, and meats usually sold in containers, lead themselves to automatic wrapping.

One of the important recent developments in automatic wrapping machinery is the electric eye method of cutting printed wrappers from a roll and registering them accurately on the package. The real significance of this invention can be seen in its adaption for printed Cellophane, for example, although it would work equally well on any other wrapping material.

Heretofore if a manufacturer wished to wrap his product in this material in such a manner that the printed design would be accurately centered on the package it was necessary to perform the work by hand. No satisfactory method has been found for feeding Cellophane in sheets on a wrapping machine and, if used in roll form there is no way of controlling the location of the cutoff with sufficient accuracy.

This development, therefore, has two important advantages—it cuts printed Cellophane costs 10 to 25 per cent, for it is this much cheaper in rolls than in sheets; and it allows the user to wrap his product by machinery and thus reduce his wrapping cost.

Various methods have been tried to control accurately the cutting of labels from rolls. The difficulty has been to synchronize the length cut by the machine with the spacing of the printing, for no matter how accurately a machine is adjusted, there are bound to be slight variations caused by stretching or shrinking of the paper, and minute changes in the size of unwinding rolls, caused by changes in atmospheric conditions, which will very shortly result in throwing the printing entirely out of register.

If each sheet, for example, is cut only 1/100 of an inch longer or shorter than the actual spacing of the printing, in a few minutes the design would be an inch off center. To eliminate these unavoidable variations, the photo electric cell, or electric eye, as it is popularly called, has been incorporated into the Cellophane feed mechanism so that it actually observes the printing on each wrapper as it goes by and either shortens or lengthens the amount that the rolls unwind.

A spot is printed on the Cellophane at intervals equal to the length of the wrapper to be cut. By mechanically "seeing" this spot once in each revolution of the machine, the electric eye controls the length of the sheet, making the necessary compensations in the unwinding mechanism according to whether it sees the spot too soon or too late.

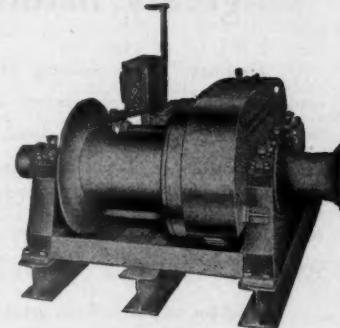
The electrical apparatus required for this operation is not particularly complicated. It contains no battery and has only three tubes, one of which is the photo electric cell. The other two are amplifier tubes. Westinghouse and General Electric companies independently helped in working out the best possible hookup.

Package Machinery Co., which perfected the apparatus, is now producing it commercially and has made successful installations in the candy, baking, chewing gum, biscuit, dried fruit and cigar industries.

## SPOTTING REFRIGERATOR CARS.

Frequently it is necessary to spot a car at the loading dock or to move a loaded car out of the way to make room for an empty one. If a locomotive or a heavy truck is not available, the work must be done by pinch bars and man power. When a mechanical car puller is installed at the dock a saving is made in both time and labor—the time of moving and loading the car and the labor of the men who do the moving.

These simple mechanical devices are easily and quickly installed and quickly pay for themselves at plants where considerable shipping in refrigerator cars is done. They are made in a variety of sizes and capacities, for permanent in-



DRUM TYPE CAR PULLER.

Fridy car pullers of this type may be had in capacities capable of exerting a rope strain up to 12,500 lbs. at a speed of 40 ft. per minute. The company also manufactures pullers of the capstan type.

stallation and in portable types and for both electric motor and gasoline engine operation.

A full line of car pullers and hoists is illustrated and described in a new 16-page booklet issued recently by the Fridy Hoist & Machinery Co., Mountville, Pa. Packers who are planning to eliminate the cost and inconvenience of moving refrigerator cars by hand will be interested in the information contained in it. This company manufactures pullers of both the drum and capstan type and in capacities capable of exerting a rope strain up to 12,500 lbs. at speeds up to 50 ft. per minute. Copies of the booklet may be obtained by addressing the company.

## REFRIGERATION FITTINGS.

Kerotest Manufacturing Co., Pittsburgh, Pa., has issued a new 48-page catalogue describing their complete line of forged brass valves and fittings for mechanical refrigeration service. New types of valves, new construction features and new applications are pictured and described. A copy will be sent on request to the manufacturer.



## A new package for foods of a greasy nature—

This new grease resisting Kleen Kup is the result of many years of research and experiment. Its use is recommended for Lard, Butter, Peanut Butter, Shortenings, Meats and Meat Products of a greasy nature such as Scrapple, Chili, Sausage and other foods for which an ordinary paraffined package is not satisfactory.

Send for samples of the grease resisting Kleen Kup. Experiment with them. Notice their superior grease repelling quality.

This new package is available in sizes from one ounce to ten pounds.

•

**Mono Service Co.**  
NEWARK, NEW JERSEY



**PUT THIS HIGH POWER  
SALESMAN TO WORK**

Salesmanship — that's what counts these days. A package must be more than merely a container—it must be a salesman!



It must effectively display its contents so that folks will buy. That's the big feature of the Self-Locking Cushioned Carton.

The eggs rest high up in cushioned cells with the sides partially cut away. They are projected toward the customer and not buried deep. The eggs actually look large and therefore sell better.

### Send for Samples

Read this partial list of users. They know the value of display.

Swift & Company     Armour and Company

Morris & Co.     Wilson & Co.

Cudahy Packing Co.     Bowman Dairy Co.

The National Tea Co.     Piggly-Wiggly Stores

Beatrice Creamery Co.

The Fairmont Creamery Co.

Kroger Grocery & Baking Co.

Washington Cooperative Egg & Poultry Association

**SELF-LOCKING**  
**EGG** VENTILATED **CARTONS**  
Self-Locking Carton Co.     585 E. Illinois St., Chicago  
PHONE SUPERIOR 3667  
**"THE BOX THAT SELLS THE EGGS"**

# Provision and Lard Markets

## WEEKLY REVIEW

**Trade Fairly Active—Market Unsteady—Liquidation and Hedge Selling Evident—Hogs at New Lows—Hog Run Moderate—Cash Lard Trade Good.**

Lard market backed and filled in a fairly active trade the past week, but again the distant months sold into new low ground. Lifting of hedges against cash business and commission house investment buying on resting orders brought about rallies at times, but the bulges met hedge selling and liquidation, followed by professional selling. With weakness in hogs, the market had difficulty in holding the small gains.

January lard was rather stubborn around the 4c level, and the market was aided materially by a continuance of good cash lard demand. This served to offset the hog situation to some extent and also weakness in grains. However, demand was not sufficient to overcome the general bearishness in other directions. As a result, particularly with the year-end holidays approaching, the trade was more inclined to go slow pending developments.

Top hog price at Chicago was off to 3.05, the lowest level in 54 years, 10c under the low point of 1878. Average price of hogs went under \$2.90, large supplies and a slow pre-holiday demand having some influence. It seemed to be the tendency of packers to back away from hogs, rather than any burdensome arrivals, that influenced the hog market adversely. To some extent, packers were influenced by a limited trade in meats. This is somewhat evident from the fact that hog arrivals at the leading western packing points last week were 484,500 head, compared with 485,600 head the previous week and 721,300 head the same week last year.

A week ago average hog price at Chicago was \$3.10; a year ago, \$4.25; two years ago, \$7.85. Average weight of hogs received at Chicago last week was a little lighter at 229 lbs., against 232 lbs. the previous week, but compared with 224 lbs. the same week last year, and 228 lbs. two years ago.

Possibilities of the allotment plan becoming a factor in the hog product situation, attracted considerable attention during the week. Quite a little opposition developed against the plan as far as pork products are concerned. The contention was made that were the plan adopted on hogs as well as some of the major crops, it would cost the packing industry hundreds of millions of dollars. While the relief plan has been developing slowly at Washington, some of the latest reports coming from there are to the effect that the latest proposals are to make the allotment plan operate in wheat and cotton alone.

Domestic demand for cash lard continued good throughout the week. Export trade was reported fairly good, but foreign demand did not appear as aggressive as a week ago. However, avail-

able stocks of lard are moderate and in some provision quarters it was claimed that the lard demand continued to equal the production at this time.

Official exports of lard for the week ended December 10 were 6,542,000 lbs., against 9,336,000 lbs. last year. Exports from January 1 to December 10 have totaled 510,667,000 lbs., against 526,044,000 lbs. the same time last year. Of the week's exports 4,152,000 lbs. went to the United Kingdom, 1,742,000 lbs. to Germany, and 648,000 lbs. to other European destinations. Exports of hams and shoulders, including Wiltshires, for the week were 896,000 lbs., against 148,000 lbs. last year; bacon, including Cumblanders, 271,000 lbs., against 553,000 lbs. a year ago; pickled pork, 90,000 lbs., against 108,000 lbs. a year ago.

As the year draws to a close, the hog situation appears to be the chief factor as far as pork product prices are concerned. The large corn crop and low corn prices appear to be leading to active farm feeding, and are expected to result in larger numbers of hogs on the farms. Under such conditions, packers have been inclined to accumulate winter hogs on a scale downwards, after having experienced none too good a year. This makes for a situation where the attitude of the hog raiser in marketing hogs is a vital factor.

**PORK—Demand was moderate, and the market was easier in the East. Mess at New York was quoted at \$14.25 per barrel; family, \$15.00 per barrel; fat backs, \$10.50@12.75 per barrel.**

**LARD—Domestic demand was good, but export demand appeared quieter this week, and the market was barely steady. Prime western at New York was quoted at 5.05@5.15c; middle western, 4.95@5.05c; New York City tierces, 4 1/2c; tubs, 5c; refined Continent, 5 1/4@5 1/2c; South America, 5 1/2@5 3/4c; Brazil kegs, 6 1/4@6 1/2c; compound, car lots, 6@6 1/2c; smaller lots, 6 1/4@6 1/2c.**

At Chicago, regular lard in round lots was quoted at 35c over January; loose lard, 20c under January; leaf lard, 20c under January.

**BEEF—Demand was rather quiet, and the market was about steady. Mess at New York was nominal; packet, nominal; family, \$12.00@13.00 per barrel; extra India mess, nominal.**

See page 34 for Pig Survey.

### WORLD PORK SITUATION.

Hog prices in November in both the United States and Europe averaged lower than in October. Prices in the United States advanced during the second week in November, largely as a

## Hog Cut-Out Values Are Stronger

Slightly higher receipts of hogs resulted in a decline in price to a new low during the current week but with cut-out values better than those of a week ago except in heavy hogs.

At the twelve principal markets receipts were 382,000 compare with 374,800 a week earlier and 365,300 a year earlier. Generally weak buying power coupled with a market glutted with poultry products made the maintenance of even the low prices prevailing on hogs impossible.

Quality of receipts at Chicago was good, the bulk of the supply running to well finished 190 to 260 lb. weights with a decreasing supply of heavy butchers averaging over 300 lbs. Pack-

ing sows were scarce. The average weight of hogs has been working lower. The first week in December it was 237 lbs. and the week just ended only 225 lbs.

Top for the week at \$3.30 was paid on Monday with the low top at \$3.10 and the low average \$2.90, both of which were recorded on Wednesday. The last day of the period witnessed slight gains.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Cutting losses range from 8c per hog on the lightest average to 92c per hog on weights ranging from 275 to 300 lbs. Representative costs and credits at Chicago are used in working out the test.

|  | 160 to 180<br>lbs. | 180 to 220<br>lbs. | 225 to 250<br>lbs. | 275 to 300<br>lbs. |
|--|--------------------|--------------------|--------------------|--------------------|
| Regular hams   | \$ .93             | \$ .78             | \$ .73             | \$ .65             |
| Picnics  | .27                | .24                | .21                | .19                |
| Boston butts   | .19                | .19                | .19                | .19                |
| Port loins   | .68                | .47                | .47                | .40                |
| Bellies, light   | .67                | .61                | .37                | .12                |
| Bellies, heavy   | ...                | ...                | .12                | .28                |
| Fat backs  | ...                | ...                | .12                | .15                |
| Plated and jowls   | .04                | .05                | .05                | .06                |
| Raw leaf   | .08                | .08                | .08                | .08                |
| P. S. lard, rend. wt.  | .52                | .52                | .52                | .52                |
| Spare ribs   | .05                | .05                | .05                | .05                |
| Regular trimmings  | .05                | .03                | .04                | .04                |
| Feet, tails and neckbones  | .04                | .04                | .04                | .04                |
| Total cutting value (per 100 lbs. live wt.)  | \$3.47             | \$3.06             | \$2.99             | \$2.77             |
| Total cutting yield  | 68.00%             | 69.50%             | 71.00%             | 72.00%             |
| Crediting edible and inedible offal to the total the cost of well finished live hogs of the results are secured: |                    |                    |                    |                    |
| Loss per cwt.  | \$.06              | \$.34              | \$.27              | \$.32              |
| Loss per hog   | \$.06              | \$.68              | \$.64              | \$.92              |

above cutting values and deducting from these weights shown, plus all expenses, the following



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result of a falling off in slaughter supplies, but all of the gain was lost during the remainder of the month. Inspected hog slaughter in this country for November was about 10 per cent less than in the same month in 1931. Domestic prices of pork and lard were steady to lower during November. In Europe pork prices declined somewhat during the month, but lard prices were higher.

The most important feature in British trade developments during the last month has been the adoption of a temporary agreement to limit imports of bacon and hams into the United Kingdom during the next 2 months. For the 2 months beginning November 23, the agreement provides for a limitation of such imports to a level 15 per cent below the average imports, August to October, 1932. In October bacon imports were greatly increased, the total for the month being the second largest on record. Some decrease in receipts of bacon occurred during the first 3 weeks of November. Ham imports into Great Britain were also larger in October. Lard imports during the month were seasonally larger than in September and were also above those in October, 1931.

United States exports of pork and lard during October were larger than in September. Pork exports during the month were considerably under those of October a year earlier, but lard exports were about 20 per cent greater and were the largest for any month since December, 1931. Shipments of

pork and lard from the principal ports during November were smaller than in October.

### RUSSIAN CASINGS IN GERMANY.

Russia has been shipping increasingly large amounts of casings to Germany, according to the American trade commissioner at Berlin. While imports since the war have been greater than pre-war tonnage, Argentina and the United States have been the chief shippers but now these are surpassed by Russia.

Russian imports increased from 1,600 tons in 1925 or 4.1 per cent of total imports, to 5,600 tons or 12.9 per cent of total imports in 1931. Combined imports from the United States and the Argentine dropped from 18,500 tons in 1925, or 47.3 per cent of the total, to 12,200 tons or 28.2 per cent of the total in 1931.

The present demand for casings in Germany is high, since local hog prices are low and there has been a recent reduction in slaughtering tax, which has stimulated private sausage makers to greater activity for this winter, the trade commissioner says. It is probable that this increased demand for casings will continue for several months, but it is doubtful that countries other than Russia can engage in the trade, unless marks are acceptable in payment.

The German government strictly regulates the sale of foreign exchange and

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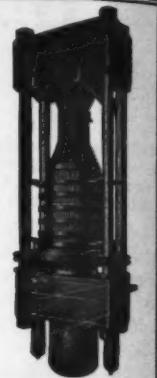
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importers now say they can obtain only about a fourth as much foreign money as heretofore. Under existing regulations, new firms can not enter the import field, because concerns which have not imported in previous years can only obtain foreign exchange for payment of goods of "vital necessity" to the country.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 21, 1932.

Tankage is firmer in price and most of the local producers, have sold their production a few weeks ahead. Buyers are showing more interest than they have in some time.

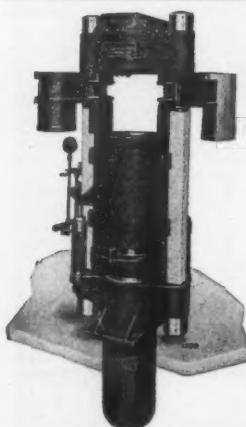
Stocks of blood are well cleaned out and sales have been made at \$1.50 this week. The production has been rather light and the small stocks on hand were quickly cleaned up.

Ground cracklings 50 per cent sold at 40c per unit this week and unground cracklings are offered at 32½c. Business has been of a rather routine nature.

Some of the local fertilizer manufacturers are now operating their mixing plants and are looking forward to a fair season.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City Dec. 1, 1932, to Dec. 21, 1932, totaled 14,834,629 lbs.; tallow, none; greases, 140,000 lbs.; stearine, 462,400 lbs.



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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—Following last week's activity in the tallow market, business appeared to have dried up this week. Undertone remained barely steady. Extra f.o.b. New York was quoted at 2 1/2c, or the low point of the present downturn. In some quarters it was intimated that consumers were stocked up for the time being. On the other hand, producers' offerings were less free, business of late having placed them in a fairly comfortably position.

Undoubtedly the rapid approach of the year end and inventory taking made for a tendency to slow up trade, at the same time not aiding the price situation in the least. However, sentiment appeared a little more two-sided. It is evident, nevertheless, that a great deal depends upon consumer trade over the holidays. Reports of late on soapers' business have not been as optimistic as they were a short time back.

At New York, special loose was quoted at 2 1/2c; extras, 2 1/2c; edible, 3 1/2c f.o.b.

At Chicago, trade was rather quiet in tallow and generally confined to the smaller producers. Quoted levels were obtainable for later delivery. The larger packers, however, were not inclined to meet the bids. At Chicago, edible was quoted at 3c; fancy, 2 1/2c; prime packer, 2 1/2c; No. 1, 2 1/2c; No. 2, 1/2c.

There was no London tallow auction this week. At Liverpool, Argentine good beef tallow, December-January, was unchanged at 23s 3d, while Australian good mixed, December-January, was 9d lower at 23s 3d.

**STEARINE**—Position of the stearine market in the East was one of quietness and a barely steady tone. Oleo was quoted at 4c nominal at New York. At Chicago, market was also quiet but steady, with oleo quoted at 4c.

**OLEO OIL**—Interest in this quarter continues more for less routine, but prices ruled rather steady at New York. Here extra was quoted at 5 1/2c; prime, 4 1/2c; lower grades, 4 1/2c. At Chicago, the market was quiet and about steady, with extra quoted at 5 1/2c.

See page 34 for later markets.

**LARD OIL**—With demand moderate and raw materials barely steady, the undertone continued easy in this market. Prime at New York was quoted at 8c; extra winter, 7 1/2c; extra, 7c; extra No. 1, 6 1/2c; No. 1, 6 1/2c; No. 2, 6c.

**NEATSFOOT OIL**—Trade was reported quiet to slow, and the market had an easy undertone. Pure at New York was quoted at 8c; extra, 6 1/2c; No. 1, 6 1/2c; cold test, 12 1/2c.

**GREASES**—A moderate volume of activity and an unsteady tone featured the market for greases in the East the past week. While demand was not large, it was apparent that consumers were inclined to pick up some greases on the recent declines. Offerings, however, were fairly liberal, and lacking improvement in the tallow situation, the undertone in greases was easy.

The holiday season, however, made for a tendency to go slow, but it appeared as though producers would like to move some supplies. However, there was no tendency amongst producers to further lower their ideas, the contention being that a further lowering of prices at this time would not serve to enlarge soaper absorption.

At New York, yellow and house were quoted at 2@2 1/2c; A white, 2 1/2c; B white, 2 1/2c; choice white for export, 2 1/2c@3c nominal.

At Chicago, greases were rather quiet although some smaller producers were moving moderate quantities. Larger packers were not offering at these levels for shipment, although buyers were showing some interest. At Chicago, brown was quoted at 1 1/2c; yellow, 2@2 1/2c; B white, 2 1/2c; A white, 2 1/2c; choice white, all hog, 2 1/2c.

## By-Products Markets

### Blood.

Chicago, Dec. 22, 1932.

Blood market firmer. Sales reported at \$1.15@1.25.

Unit Ammonia.

Ground and unground.....\$1.15@1.25

### Digester Feed Tankage Materials.

Market somewhat stronger. Sales of 8/10 reported at \$1.40@1.50.

Unit Ammonia.

Unground, 10 to 12% ammonia.....\$1.00@1.10 & 10c

Unground, 8 to 10% ammonia.....1.40@1.50

Liquid stick.....6.50

### Dry Rendered Tankage.

Fair quantities of product moving. Offerings are not liberal.

Hard pressed and exp. unground per unit protein.....\$ .25@ .40

Soft prod. pork, ac. grease & quality, ton.....@18.00

Soft prod. beef, ac. grease & quality, ton.....@14.00

### Packinghouse Feeds.

Market continues slow. Prices largely nominal.

Per Ton.

Digester tankage, meat meal.....\$20.00@25.00

Meat and bone scrapes, 50%.....25.00@30.00

Steam bone meal, special feeding per ton.....19.00@20.00

Raw bone meal for feeding.....21.00@22.00

## PACKINGHOUSE BY-PRODUCT YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in September, 1932, with comparisons:

|                                     | Average wt. per animal.                |  |           | Per cent of live weight. |  |  | Production    |               |                                  |                                  |                      |  |
|-------------------------------------|--|--|-----------|--------------------------|--|--|---------------|---------------|----------------------------------|----------------------------------|----------------------|--|
|                                     | Sept. 1, 1931,<br>10 Aug. 31,<br>1932. | Sept. 1, 1932,<br>10 Aug. 31,<br>1932. | Lbs. Lbs. | Pct. Pct.                | Sept. 1, 1931,<br>10 Aug. 31,<br>1932. | Sept. 1, 1932,<br>10 Aug. 31,<br>1932. | M lbs. M lbs. | M lbs. M lbs. | Sept. 1, 1931.<br>Sept. 1, 1932. | Sept. 1, 1931.<br>Sept. 1, 1932. | Per cent of average. |  |
| Edible beef fat <sup>1</sup> .....  | 37.81                                  | 34.22                                  | 4.00      | 3.64                     | 292,935                                | 26,363                                 | 25,786        | 24,406        | 9,000 lbs.                       | 22,58                            | 92.58                |  |
| Edible beef offal.....              | 29.13                                  | 26.51                                  | 3.08      | 3.14                     | 225,105                                | 22,530                                 | 19,329        | 21,048        | 200 lbs.                         | 4,220                            | 93.42                |  |
| Cattle hides.....                   | 63.20                                  | 62.32                                  | 6.63      | 6.64                     | 491,912                                | 47,601                                 | 43,583        | 44,740        | 15,000 lbs.                      | 3,478                            | 93.44                |  |
| Edible calf fat <sup>1</sup> .....  | 1.26                                   | 1.50                                   | 0.72      | 0.79                     | 5,760                                  | 558                                    | 612           | 548           | 400 lbs.                         | 430                              | 93.99                |  |
| Edible calf offal.....              | 6.67                                   | 6.52                                   | 3.81      | 3.42                     | 30,504                                 | 2,655                                  | 2,700         | 2,388         | 400 lbs.                         | 460                              | 96.45                |  |
| Lard.....                           | 34.07                                  | 32.62                                  | 15.00     | 15.85                    | 1,576,578                              | 93,888                                 | 97,114        | 105,606       | 9,501 lbs.                       | 5,233                            | 90.76                |  |
| Edible hog offal.....               | 6.44                                   | 6.83                                   | 2.84      | 2.50                     | 207,667                                | 20,350                                 | 19,694        | 22,147        | 5,000 lbs.                       | 5,132                            | 100.91               |  |
| Pork trimmings.....                 | 13.58                                  | 15.82                                  | 5.58      | 6.02                     | 629,035                                | 21,217                                 | 32,789        | 51,357        | 15,000 lbs.                      | 7,881                            | 117.84               |  |
| Inedible hog fat <sup>1</sup> ..... | 2.35                                   | 2.18                                   | 1.16      | 1.18                     | 122,920                                | 7,607                                  | 7,077         | 9,040         | 1,000 lbs.                       | 2,308                            | 114.71               |  |
| Sheep edible fat <sup>1</sup> ..... | 1.60                                   | 1.62                                   | 2.00      | 2.05                     | 29,607                                 | 2,398                                  | 2,415         | 2,600         | 400 lbs.                         | 3,215                            | 112.55               |  |
| Sheep edible offal .....            | 1.99                                   | 1.98                                   | 2.48      | 2.45                     | 36,813                                 | 2,785                                  | 3,248         | 3,248         | 400 lbs.                         | 3,215                            | 115.44               |  |

<sup>1</sup>Unrendered. <sup>2</sup>Rendered.

### Fertilizer Materials.

Inquiries not numerous. Prices nominal.

|                                    |             |
|------------------------------------|-------------|
| High grd. ground, 10@12% am. ....  | 1.00 & 10c  |
| Low grd. and ungrd. 6-9% am. ....  | 1.00 & 10c  |
| Bone tankage, ungrd. low grd. .... |             |
| per ton .....                      | 10.00@12.00 |
| Hoof meal .....                    | 6 .80       |

### Bone Meals (Fertilizer Grades).

|  |               |
|--|---------------|
| Stocks of ground steam bone meal very light. Inquiries are not numerous. |               |
| Steam, ground, 3 & 50.....   | \$18.00@20.00 |
| Steam, unground, 3 & 50.....   | 13.00         |

### Gelatine and Glue Stocks.

Trading continues very light. Occasional sales of bones being made at \$18.00@19.00.

|  |               |
|--|---------------|
| Per Ton.                               |               |
| Kip stock .....                        | \$10.00@12.00 |
| Galf stock .....                       | 15.00@18.00   |
| Swine, pinnies .....                   | 6 .10         |
| Horn pits .....                        | 16.00@17.00   |
| Cattle jaws, skulls and knuckles ..... | 18.00@19.00   |
| Hide trimmings (new style) .....       | 4.00@ 6.00    |
| Hide trimmings (old style) .....       | 6.00@ 8.00    |
| Pig skin scraps and trim, per lb. .... | 24.00         |

### Horns, Bones and Hoofs.

Offerings of packer bones limited.

|                                |                |
|--------------------------------|----------------|
| Per Ton.                       |                |
| Horns, according to grade..... | \$30.00@150.00 |
| Mfg. skin bones .....          | 65.00@110.00   |
| Cattle hoofs .....             | 10.00          |
| Junk bones .....               | 12.00          |

(Note—Foreign prices are for mixed carloads of unassorted materials indicated above.)

### Animal Hair.

Market showing little activity.

|   |           |
|---|-----------|
| Summer coil and field dried.....          | 14.00@ 10 |
| Winter coil dried.....                    | 14.00@ 10 |
| Processed, black winter, per lb. ....     | 24.00@ 24 |
| Processed, grey, winter, per lb. ....     | 24.00@ 24 |
| Cattle, switches, each <sup>2</sup> ..... | 4.00@ 10  |

\*According to count.

## MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Dec. 17, 1932:

| Point of origin.                  | Commodity. | Amount. |
|-----------------------------------|------------|---------|
| Argentina—Canned corned beef..... | 9,000 lbs. |         |
| British Guiana—Pickled beef.....  | 200 lbs.   |         |
| Canada—Bacon .....                | 4,220      |         |
| Canada—Pork cuts .....            | 3,478      | lbs.    |
| Canada—Sausage .....              | 430        | lbs.    |
| Canada—Sweet pickled hams .....   | 7,200      | lbs.    |
| England—Meat paste .....          | 460        | lbs.    |
| Germany—Sausage .....             | 9,501      | lbs.    |
| Germany—Ham .....                 | 3,797      | lbs.    |
| Ireland—Bacon .....               | 5,233      | lbs.    |
| Ireland—Ham .....                 | 783        | lbs.    |
| Italy—Salami .....                | 4,050      | lbs.    |
| Trinidad—Pickled beef .....       | 400        | lbs.    |

## PRODUCERS EDUCATING PUBLIC.

In his official call for the annual convention of the American National Live Stock Association, to be held in Ogden, Utah, January 12 to 14, president Charles E. Collins refers to the fats and oils problem as follows:

"It is becoming more generally recognized that the fats and oils problem is one that affects every livestock and agricultural producer. Increasing imports of cocoanut and whale oil and a narrowing outlet for our surplus fats, are creating a condition which largely reduces the price of beef fats to a non-edible fat basis, and which, by indirect competition, exerts a most bearish influence on meat prices.

"The association has worked steadily during the past year to bring to the industry and to the public at large a full realization of the tremendous importance of this matter. An aggressive policy should be adopted for the future, with every effort made to secure the adoption of legislation, both federal and state, which will give some protection to the producer of domestic fats and oils, whether of animal or vegetable origin."

## GERMAN OIL INDUSTRY.

The vegetable oil industry of Hamburg, Germany, is reported to have increased its output during the past several years, despite the adverse conditions in world trade, according to the U. S. Department of Commerce. Several large companies in and around Hamburg are said to be operating well toward capacity, and oil bearing materials still are imported in large quantity.

Business has been so well maintained that one of the companies has expanded its plant by the erection of several new buildings to care for the increased output, the report states. During the last six months the working force of this plant has been increased by 450 new employees.

## OIL REFINING HEAD PASSES.

Walter B. Hodgson, treasurer and one of the founders of the Hodgson Oil Refining Co., Athens, Ga., died on November 20 at his home in Georgia. A native of Athens, he attended the University of Georgia and received engineering degrees from the Georgia School of Technology and Cornell University. After a period with the General Electric Co. at Schenectady, N. Y., he returned to the South and became connected with the Hodgson Oil Refining Co., to which he devoted all of his time, in association with president Harry Hodgson and vice president E. R. Hodgson, jr. He is survived by his wife and one son, Walter B. Hodgson, jr.

## NEW CANADIAN OIL MILL.

Plans have been completed by Canadian Vegetable Oils, Ltd., for a large new mill on Burrard Islet, Vancouver, British Columbia, for crushing copra, soybeans and peanuts. Raw material is to be brought from the South Pacific islands, Manchuria and China. Construction of the first unit of the mill, to cost \$45,000, is already under way. The Canadian market for vegetable oils and oil cake is about \$4,000,000 a year.

## THE NATIONAL PROVISIONER

## SOUTHERN MARKETS

## New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 22, 1932. — Cotton oil futures were down about  $\frac{1}{4}$  c lb. for the week. Crude is unchanged at  $2\frac{1}{2}$  c lb. for Valley and  $2\frac{1}{4}$  @  $2\frac{1}{2}$  c lb. west of river. Trading is near a standstill on account of the holidays. Better weather will stimulate ginnings and seed marketings.

## Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 22, 1932. — Crude cottonseed oil,  $2\frac{1}{2}$  c lb.; forty-one per cent protein cottonseed meal, \$11.25; loose cottonseed hulls, nominal.

## Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 22, 1932. — Prime cottonseed oil,  $2\frac{1}{2}$  c; forty-three per cent meal, \$10.50; hulls, \$2.00.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 21, 1932.

Dullness prevailed in the cottonseed meal market today, with little change in the price structure. Tone of the market was inclined to be rather heavy. January sold at \$11.25; May, \$12.25, slightly under yesterday's prices. Toward the close, however, market displayed a little strength, but on the whole the situation may be said to be unchanged. The action of the market was very much the same as in all other markets where little interest is being displayed in trading. Market closed steady.

Cottonseed market was unchanged. March seed sold at \$11.00. However, it did not appear to be salable at that price on the close, \$10.75 being freely bid. The seed market is being influenced by the cottonseed meal and cottonseed oil markets. The heavy movement is entirely over for the season, and receipts are expected to fall off from now on. Market closed quiet.

## NORWEGIAN MARGARINE REGULATION.

A new regulation in Norway provides that manufacturers of oleomargarine must increase to 5 per cent the total amount of butter blended with their product, according to the U. S. Department of Commerce. The original thought of the margarine manufacturer was to keep the percentage of butter low enough ( $1\frac{1}{2}$  to 2 per cent) to avoid any noticeable increase in prices.

Since the agricultural department was given power by the Norwegian Parliament to determine the percentage of butter, the department has now exercised this power and raised the amount from  $3\frac{1}{2}$  per cent, which went into effect February 1, 1932, to 5 per cent beginning November 1.

This action has brought forth a protest from the margarine companies since this percentage will mean a total consumption of about 5,200,000 lbs. of butter valued at about \$1,050,000, and increase the cost to the consumer.

## COTTON OIL TRADING.

Market transactions at New York:

Friday, December 16, 1932.

|      | Range   | Closing                |
|------|---------|------------------------|
|      | Sales.  | High. Low. Bid. Asked. |
| Spot | 350 a   | Bid                    |
| Dec. | 355 a   | 370                    |
| Jan. | 361 363 | 361 a 363              |
| Feb. | 373 a   | 378                    |
| Mar. | 383 a   | 386                    |
| Apr. | 384 a   | 394                    |
| May  | 392 a   | 395                    |
| June | 392 a   | 406                    |
| July | 402 a   | 404                    |

Sales, including switches, 76 contracts. Southeast crude, 88c under January sales and bid.

Saturday, December 17, 1932.

|      | Range   | Closing                |
|------|---------|------------------------|
|      | Sales.  | High. Low. Bid. Asked. |
| Spot | 350 a   | Bid                    |
| Dec. | 355 a   | 370                    |
| Jan. | 365 364 | 365 a ...              |
| Feb. | 365 a   | 380                    |
| Mar. | 382 a   | 385                    |
| Apr. | 384 a   | 394                    |
| May  | 393 a   | 394                    |
| June | 394 a   | 406                    |
| July | 405 405 | 403 a 406              |

Sales, including switches, 30 contracts. Southeast crude, 90c under January.

Monday, December 19, 1932.

|      | Range   | Closing                |
|------|---------|------------------------|
|      | Sales.  | High. Low. Bid. Asked. |
| Spot | 345 a   | Bid                    |
| Dec. | 355 a   | 365                    |
| Jan. | 359 359 | 359 a ...              |
| Feb. | 360 a   | 375                    |
| Mar. | 378 a   | 380                    |
| Apr. | 380 a   | 390                    |
| May  | 385 a   | 390                    |
| June | 387 a   | 397                    |
| July | 395 a   | 400                    |

Sales, including switches, 13 contracts. Southeast crude, 84c under January bid.

Tuesday, December 20, 1932.

|      | Range   | Closing                |
|------|---------|------------------------|
|      | Sales.  | High. Low. Bid. Asked. |
| Spot | 340 a   | Bid                    |
| Dec. | 340 a   | 355                    |
| Jan. | 355 349 | 350 a 353              |
| Feb. | 350 a   | 365                    |
| Mar. | 360 360 | 365 a 370              |
| Apr. | 365 a   | 373                    |
| May  | 375 385 | 375 a 386              |
| June | 376 a   | 386                    |
| July | 390 386 | 389 a 390              |

Sales, including switches, 58 contracts. Southeast crude, 75c under January bid.

Wednesday, December 21, 1932.

|      | Range   | Closing                |
|------|---------|------------------------|
|      | Sales.  | High. Low. Bid. Asked. |
| Spot | 345 a   | Bid                    |
| Dec. | 345 a   | 360                    |
| Jan. | 353 a   | 360                    |
| Feb. | 355 a   | 370                    |
| Mar. | 365 a   | 375                    |
| Apr. | 368 a   | 378                    |
| May  | 378 a   | 386                    |
| June | 378 a   | 388                    |
| July | 390 390 | 391 a 392              |

Sales, including switches, 26 contracts. Southeast crude, 78c under January bid.

Thursday, December 22, 1932.

|      | Range  | Closing                |
|------|--------|------------------------|
|      | Sales. | High. Low. Bid. Asked. |
| Spot | 350 a  | ...                    |
| Dec. | 350 a  | 365                    |
| Jan. | 355 a  | 357                    |
| Feb. | 370 a  | 375                    |
| Mar. | 370 a  | 375                    |
| May  | 380 a  | 385                    |

See page 34 for later markets.

## HULL OIL MARKETS.

Hull, England, Dec. 21, 1932.—(By Cable.)—Refined cottonseed oil, 25c; Egyptian crude cottonseed oil, 22s 4d.

# Vegetable Oil Markets

## WEEKLY REVIEW

Trade Fairly Active—Market Barely Steady—Cash Trade Seasonally Quiet—Crude Basis Steady—Lard Heavy—Outside Markets Having Little Effect.

Operations in cotton oil futures the past week were on a fairly good scale. A good part of the trade was transferring long January to the later months, the nearby holders running away as delivery day approached. Refiners' brokers bought the nearbys and sold the futures. Fresh outside interest was on a moderate scale, with a little selling that looked new at times, based on the unsteady outside trend.

There was some evidence of profit taking and some absorption of the late months on a scale down. At the same time, there was evidence of a little evening up due to lack of fresh incentive within the market itself, and some liquidation from tired longs, the latter showing a tendency to await developments after the holiday season.

Cash trade in oil was quiet owing to the closeness of the year end and the inventory period, but reports indicated that deliveries against old contracts were on a fair scale. Crude markets were steady as far as the basis was concerned. Southeast was quoted at 75c under New York January bid, or about 2½c; Valley, 88c under January bid; Texas, \$1.00 under January bid.

Offerings of crude were light, with mills closed down or preparing to close for the holidays. Consumers, on the other hand, were not anxious to take on further supplies at the moment, but nevertheless there was sufficient support in actual oil to maintain a very steady undertone.

There was no evidence of any pressure of refined oil on the markets the past week. It has been known for some time that the large stocks are in strong hands, and it continued quite apparent that the holders of the bulk of the visible supply were content to maintain their long position of actual oil, as hedging operations in the future market were again on a distinctly small scale.

Lard situation continued somewhat against oil prices. Hogs sold into new low ground, the top at 3.05c showing about 10c under the lows of 1878. This situation created more or less pressure on lard, and some new lows were established in the West, although oil prices were maintained slightly above the extreme low point. March oil delivery touched the previous lows. Cash lard demand remained good, and was somewhat of a factor in offsetting the hog situation. Demand, however, was not sufficient to overcome the position of hogs, particularly with the fears that hog supplies in the country were enlarging due to the favorable spread between corn and hog prices.

Cold weather in the South is believed to have caused considerable mortality among the weevils. As a result, less insect trouble is looked for during the coming crop year. However, whereas the trade had been hopeful that low prices would result in further acreage reductions in cotton, reports from the South now indicate that losses of acreages in grains, due to the southwestern drought particularly, will go into cotton. Some would not be surprised if the larger cotton states increased their acreage over the past season.

This situation is quite important and may be due partly to a belief in the South that the allotment plan will be adopted either during the short session or during an extra session of Congress. In the cotton trade, however, considerable opposition has developed against the allotment plan.

As 1932 gradually draws to a close, the situation existing in oil is one where visible stocks considerably exceed a year ago, while the demand is comparatively smaller. At the same time, it appears evident that with the larger crop estimates of late, sufficient oil will be produced from the last cotton crop to satisfy the season's requirements, barring a notable improvement in distribution. This, it would appear, can only come from either a distinct improvement in the unemployment situation or in a widening of the lard premium to a more normal parity over oil.

If this occurs it would have the

tendency of restoring some of the compound business which has been lost to lard during the past several months. The price level of oil is low, and this discourages speculative pressure on the market. However, all told, there is little or nothing on the constructive side at the moment or for the immediate future to expand speculative operations for a rise.

**COTTONSEED OIL**—Store stocks at New York continue moderate, and the market was barely steady with futures. Store oil demand was sufficient, however, to make for lack of pressure of actual oil. Crude markets held fairly steady. Southeast was around 2½c, or 75 under January bid; Valley, 88 under January bid; Texas, 100 points under January bid.

**COCOANUT OIL**—Demand continued rather slow the past week, and the market was barely steady. Tanks at New York were quoted at 3½c; bulk oil, 3c; Pacific Coast tanks, 2½c.

**CORN OIL**—Market was rather inactive the past week, and the tone about steady. Prices f.o.b. outside mills are quoted at 2½c; Chicago, 3c.

**SOYA BEAN OIL**—Market was inactive and largely nominal. Tanks at New York were quoted at 2½c; tanks, f.o.b. western mills, 2½c@2½c.

**PALM OIL**—Demand continued rather quiet, with a little interest in evidence at times, but buyers and sellers appeared to be apart. Shippers were not pressing offerings. At New York, spot Nigre was quoted at 3c nominal; spot Lagos, 3½c nominal; shipment Nigre, 2.60c; 12½ per cent acid, 2.65c; 20 per cent softs, 2.55c.

**PALM KERNEL OIL**—The market quoted nominally at 3½c New York for bulk oil.

**OLIVE OIL FOOTS**—Demand was quiet and of a holiday character, but prices held fairly steady. Spot was quoted at 4½c New York; shipment, 4½@4.30c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Demand was slow, and the market quoted nominally at 2½c tanks f.o.b. southern mills.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company**

Chicago,  
Illinois

**HAMMOND'S  
Mistletoe  
MARGARINE**

## Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions.

Hog products were steadier the latter part of the week on holiday covering, good lard demand and firmer hogs. Government pig survey report was bearishly construed. It showed increases of about 4 per cent in total fall pig crop of 1932 over previous year and 3 1/2 per cent in north central Corn Belt. Because of decrease in spring pig crop, total combined crop of 1932 is 3 per cent smaller than previous year for entire country, and 6 per cent smaller in Corn Belt.

#### Cottonseed Oil.

Cotton oil is fairly active and steady; trade mixed; pressure, light. There is sufficient buying to absorb offerings. Southeast crude, 80 under January bid; Valley, 80 under; Texas, 118 under.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Dec., \$3.50@3.75; Jan., \$3.55@3.59; Feb., \$3.55@3.70; Mar., \$3.70@3.78; Apr., \$3.74@3.84; May, \$3.82@3.85 sales; June, \$3.84@3.94; July, \$3.93@3.95.

#### Tallow.

Tallow, extra, 2 1/4 c f.o.b.

#### Stearine.

Stearine, 4c nominal.

#### Friday's Lard Markets.

New York, Dec. 23, 1932. — Lard, prime western, \$4.75@4.85; middle western, \$4.65@4.75; city, 4 1/2 c; refined Continent, 5 1/2 @5 1/4 c; South America, 5 1/2 @5 1/4 c; Brazil kegs, 6 1/2 @6 1/4 c; compound, 6c car lots.

#### BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 22, 1932.—Provision market dull and weak with very poor demand for hams and picnics and only fair demand for pure lard. General trading very quiet.

Friday's prices were as follows: Hams, American cut, 58s; hams, long cut, none; Liverpool shoulders, square, none; picnics, 50s; short backs, none; bellies, clear, 46s; Canadian, 42s; Cumberland, none; Wiltshires, none; spot lard, 46s 6d.

#### CONTINENTAL BACON TRADE.

Arrivals of Continental bacon in the United Kingdom during the week ended December 8 totaled 75,795 bales, compared with 74,202 bales the week before and 128,108 bales in the same week a year ago. Prices at Liverpool for first quality product were:

|                               | Dec. 8, 1932. | Dec. 1, 1932. | Dec. 9, 1931. |
|-------------------------------|---------------|---------------|---------------|
| American green bellies        | \$7.75        | \$7.08        | \$8.01        |
| Danish green sides            | 9.29          | 8.70          | 7.99          |
| Canadian green sides          | 8.62          | 8.20          | —             |
| American short cut green hams | 9.31          | 9.30          | 10.25         |
| American refined lard         | 6.58          | 6.97          | 8.55          |

#### GERMAN HOG RECEIPTS.

Hog receipts at the 14 principal German markets during the week ended December 8 totaled 65,616 head com-

pared with 61,117 the week previous and 78,650 the same week a year ago. The Berlin price for the week ended December 8 was \$7.56 compared with \$8.05 the previous week and \$8.14 a year ago. Prices of lard in tierces at Hamburg for the week ended December 8 was \$8.28 compared with \$8.45 last week and \$9.01 a year ago.

#### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 22, 1932, show exports from that country were as follows: To the United Kingdom, 83,959 quarters; to the Continent, 12,541 quarters. Exports the previous week were: To England, 83,959 quarters; to Continent, 61,817 quarters.

#### CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended December 17, 1932, were 4,413,000 lbs.; previous week, 5,134,000 lbs.; same week last year, 3,618,000 lbs.; from January 1 to December 17 this year, 192,442,000 lbs.; same period a year ago, 202,930,000 lbs.

Shipments of hides from Chicago for the week ended December 17, 1932, were 6,890,000 lbs.; previous week, 7,485,000 lbs.; same week last year, 8,480,000 lbs.; from January 1 to December 17 this year, 251,258,000 lbs.; same period a year ago, 222,329,000 lbs.

#### Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. In such times it is easy to buy or sell a car of product anywhere from 1/4 c to 1c under the market.

A car sold at 1/4 c under the market costs the seller \$37.50; at 1/2 c under he loses \$75.00; at 3/4 c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 1/4 c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

#### More Hogs in 1933

Fall Pig Crop Larger and More Sows for Spring Farrow

Increases of 4 per cent in the number of pigs saved from the fall crop of 1932 and increases of 1.8 per cent in the number of sows to be farrowed for the spring crop of 1933 are indicated by the pig survey report of the U. S. Department of Agriculture, December 23.

The fall crop is estimated at 29,090,000 head, an increase of 1,221,000 head over the 1931 fall crop. Of this number 20,163,000 head are in the Corn Belt, an increase for that area of 718,000 head.

The full text of the report follows:

Increases of about 4 per cent in the total fall pig crop of 1932 over that of 1931 and of 3 1/2 per cent in the North Central (Corn Belt) states are shown by the December pig crop report of the U. S. Department of Agriculture.

Because of the decrease in the spring pig crop the total combined fall and spring pig crops of 1932 is 3 per cent smaller than that of 1931 for the entire country and 6 per cent smaller in the Corn Belt.

The report also shows increases in the number of sows due to farrow in the spring of 1933 over the number farrowed in the spring of 1932 of 1.8 per cent for the United States and 1.6 per cent for the Corn belt. These estimates of changes are based largely upon the returns from the December and June pig surveys made in cooperation with the Post Office Department through the rural mail carriers.

The number of fall pigs saved in 1932 (pigs saved during the six months June 1 to December 1), is estimated at 29,090,000 head, an increase of 1,221,000 head or 4 per cent over the number saved in 1931. This increase in pigs saved resulted from an increase of 4 per cent in the number of sows farrowed, there being little change in average number of pigs saved per litter.

In the Corn Belt states the number of fall pigs in 1932 is estimated at 20,163,000 head, an increase of 718,000 head over 1931. The increase in this area was due to the rather sharp increase of 15 per cent in the group of states east of the Mississippi River. In the states west of the river, there was a decrease of 3 per cent.

The estimated changes in fall pigs saved in other groups of states is as follows: North Atlantic, 1 per cent increase; South Atlantic, 6 per cent increase; South Central, 13 per cent increase; Western, 11 per cent decrease.

The number of sows to farrow in the six months, December 1, 1932, to June 1, 1933, is estimated at 8,709,000 head, an increase of 2 per cent over the number farrowed in the same period a year earlier. In the Corn Belt states the estimated number is 6,911,000 head, an increase of 1.6 per cent over a year earlier. In the area east of the Mississippi the estimated increase is 7 per cent.

(Continued on page 40.)

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The packer hide market started out with an easy appearance early in the week. Following a small decline on the Hide Exchange, the local small packer association sold about 12,000 hides at 4c off, going to Exchange interests. However, the big packer market firmed up a bit and closed the week with a fair trade in cows of all descriptions, at steady prices. Total business for the week was about 52,000 hides, mostly cows but including a few bulls.

There appears to be a good demand for cows and steady prices are available for more; however, steers have been a little draggy, with light demand, and are offered at last trading prices for current take-off. The trading in cows ran well into December in some instances, indicating a rather firm market when deterioration in quality is considered.

Total of 5,000 November and 14,000 December heavy native cows sold at 4c, steady; 3,000 September-October take-off brought 4½c, also steady. Early in the week, all packers sold total of 13,200 light native cows, running into December, at 4½c, f.o.b. Missouri River point, equal to 4½c, Chicago; later 8,000 December sold at 4½c, Chicago. Total of five cars November-December branded cows brought 4c, steady.

Three packers sold total of 3,300 October forward native bulls late this week at 3½c, after declining bids of 3c earlier; branded bulls quoted around 2½c nom.

**SMALL PACKER HIDES**—One small packer sold untrimmed November hides from three outside plants at close of last week at 4½c for native all-weights and 4c for branded. Another small packer sold November and December native all-weights this week on private terms, and asking 4c for branded.

Later, a local killer sold 6,000 December untrimmed all-weights from outside plants at 4c for natives and 3½c for brands.

Local small packer association sold 12,000 December and early January hides early at 4c off; three units Colorado sold at 4½c, three units heavy native cows 3½c, six units light native cows 4½c, and two units branded cows 3½c, going to Exchange interests.

**FOREIGN WET SALTED HIDES**—South American market rather quiet. One lot of 2,000 LaPlatas sold late this week to Europe, equal to 6½c c.i.f. New York, or ½ down from last week. A pack of 4,000 Uruguay Nacionales sold early equal to 6½c, c.i.f. New York, or ½c down from last week.

**COUNTRY HIDES**—All-weights quoted around 3½@3¾c, selected, delivered. Heavy steers and cows 3@3½c, nom. Buff weights 3½c to possibly 3¾c. Extremes around 4c, nom., with some asking 4½c. Bulls around 1¾c. All-weight branded about 2½c.

**CALFSKINS**—Packer calfskins active, with total of around 100,000 moved this week. One packer sold 13,000 November heavy skins, 9½/15-lb., early at 7½c for northerns. Another packer moved November-December heavies at 7½c for St. Pauls and 6½c other points. One lot of December lights, under 9½-lb., sold at 6c, with November lights

moved quietly earlier at 6½c. Final sale was 7,000 December calf, heavies at 7c for picked points and 6c for River points, lights 5½c.

Three cars of Chicago city calfskins, 8/10-lb., sold at 5½c, and a car 10/15-lb. at 6c. Outside cities quoted around 5½@6½c, nom.; mixed cities and countries around 5c; straight countries 3½@4c. Car Chicago city light calf and deacons sold at 37½c.

**KIPSKINS**—There was an active trade in kipskins at lower prices, leaving the market fairly well sold up to end of year. One lot of 6,000 November-December kips sold at 6½c for northern natives and 5½c northern over-weights, southerns a cent less. One packer sold December southerns at 5½c for natives and 5c for over-weights, and Novembers sold earlier at 6½c for northern over-weights and 5½c southern over-weights. Another packer sold 2,800 November-December native kips at 6½c for northerns, and 1,700 over-weights at 5½c for northerns.

Last trade in Chicago city kipskins was a car at 6c, and more offered. Outside cities quoted 5½@5½c; mixed cities and countries 4½@5c; straight countries 3½@4c.

One packer sold 3,000 December regular slunks at 37½c.

**HORSE HIDE**—Market dull on horsehides and prices easy, with choice city renderers quoted \$1.90@2.00 with manes and tails, mixed city and country lots ranging \$1.55@1.75.

**SHEEPSKINS**—Dry pelts continue easy at 5½@5½c for full wools, short wools half-price. Demand appears light for shearlings and prices easier; sales of packer shearlings reported in one direction this week at 30c for No. 1's, 20c for No. 2's and 15c for fresh clips; another packer sold a car at 32½c for No. 1's, 25c for No. 2's and 15c for clips. Pickled skins easier, due principally to poorer quality of current production, which is variously quoted down to \$1.50@1.75 per doz., while earlier production last moved at \$2.25@2.37½ per doz. for straight run of packer lamb.

## New York.

**PACKER HIDES**—As previously reported, all packers moved their November hides last week at 5c for native and butt branded steers and 4½c for Colorados; some September-October spready native steers also sold at 6c. Late this week, one packer sold December Colorados at 4½c, steady price.

**CALFSKINS**—Moderate trade reported in the calfskin market, with a stronger feeling and some recovery in prices. Early sales of 28,000 reported at 45c for collectors' 5-7's, and 57½c for 7-9's; later around 15,000 sold at 50c for the 5-7's and 65c for 7-9's. The 9-12's last sold at \$1.15@1.30, for collectors' and packers' calfskins.

## N. Y. HIDE EXCHANGE FUTURES.

Saturday, December 17, 1932—Old Contracts—Close: Mar. 4.30b. No sales.

New—Close: Dec. 3.85b; Mar. 4.60 sale; June 5.05@5.10; Sept. 5.50@5.60. Sales 29 lots.

Monday, December 19, 1932—Old Contracts—Close: Mar. 4.30b. No sales. New—Close: Dec. 3.85b; Mar. 4.55@4.65; June 5.05@5.15; Sept. 5.55@5.60. Sales 11 lots.

Tuesday, December 20, 1932—Old Contracts—Close: Mar. 4.30b. No sales. New—Close: Dec. 3.85b; Mar. 4.55@4.65; June 5.05@5.15; Sept. 5.55@5.60. Sales 3 lots.

Wednesday, December 21, 1932—Old Contracts—Close: Mar. 4.40b. No sales. New—Close: Dec. 3.85b; Mar. 4.70@4.77; June 5.15@5.30; Sept. 5.65@5.75. Sales 17 lots.

Thursday, December 22, 1932—Old Contracts—Close: Mar. 4.45b. No sales. New—Close: Dec. 4.00b; Mar. 4.75@4.90; June 5.30 sale; Sept. 5.75@5.85. Sales 28 lots.

Friday, December 23, 1932—Old Contracts—Close: Mar. 4.30b. No sales. New—Close: Mar. 4.75@4.85; June 5.30@5.35; Sept. 5.80@5.85. Sales 9 lots.

The Exchange will be closed Saturday, Dec. 24th, and Monday, Dec. 26th (Christmas Holidays).

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 23, 1932, with comparisons, are reported as follows:

| PACKER HIDES.  |     | Week ended | Prev. | Cor. week, |
|--|-----|------------|-------|------------|
|  |     | Dec. 23.   | week. | 1931.      |
| Spr. nat. stra.  | 6   | 5½@6n      | 9     | 9½n        |
| Hvy. nat. stra.  | 5   | 5@5        | 8     | 8½         |
| Hvy. Tex. stra.  | 5   | 5          | 8     | 8          |
| Hvy. butt brnd'd   |     |            |       |            |
| strs.  | 5   | 5          | 5     | 5          |
| Hvy. Col. stra.  | 4½  | 4½         | 7½    | 7½n        |
| Ex-light Tex.  |     |            |       |            |
| strs.  | 4   | 4          | 6½n   | 6½n        |
| Brnd'd. nat. wls.  | 4   | 4          | 7½n   | 7½n        |
| Hvy. nat. cows   | 4   | 4          | 7½n   | 7½n        |
| Lt. nat. cows  | 4½  | 4½         | 7½n   | 7½n        |
| Nat. bulls   | 3½  | 3½@3½n     | 6½    | 6½n        |
| Brnd'd. bulls  | 2½  | 2½@2½n     | 6½    | 6½n        |
| Calfskins  | 5½  | 7½         | 9     | 10         |
| Kips, nat.   | 6   | 6          | 8     | 8½         |
| Kips, ov-wt.   | 5½  | 6          | 7½    | 7½         |
| Kips, brnd'd   | 4½  | 5n         | 5½n   | 6½         |
| Slunks, reg.   | 37½ | 40         | 40    | 40         |
| Slunks, hrs. 25  | 30  | 30         | 30    | 30         |
| Light native, butt branded and Colorado steers 1c per lb. less than heavies. |     |            |       |            |

| CITY AND SMALL PACKERS. |     | Week ended | Prev. | Cor. week, |
|-------------------------|-----|------------|-------|------------|
|                         |     | Dec. 23.   | week. | 1931.      |
| Nat. all-wts.           | 4½n | 4½n        | 6½    | 8½         |
| Brnd'd.                 | 4   | 4n         | 5½    | 6½         |
| Nat. bulls              | 3½n | 3n         | 4½n   | 4½n        |
| Brnd'd. bulls           | 2½n | 2½n        | 3½n   | 3½n        |
| Calfskins               | 5½  | 6          | 7½    | 8n         |
| Kips                    | 5½  | 6          | 6½    | 8n         |
| Slunks, reg.            | 35n | 30         | 25n   | 30         |
| Slunks, hrs.            | 25n | 25n        | 25n   | 35         |

| COUNTRY HIDES. |           | Week ended | Prev.     | Cor. week, |
|----------------|-----------|------------|-----------|------------|
|                |           | Dec. 23.   | week.     | 1931.      |
| Hvy. steers    | 3         | 3½         | 3         | 5          |
| Hvy. cows      | 3         | 3½         | 3         | 5          |
| Buffs          | 3½@3¾     | 3½@3¾      | 5½@6      | 6@6        |
| Extremes       |           |            |           |            |
| Bulls          | 1½        | 1½@2       | 2         | 6½@7       |
| Calfskins      | 3½@4n     | 4n         | 6         | 6½         |
| Kips           | 3½@4n     | 4n         | 6         | 6½         |
| Light calf     | 25n       | 25n        | 25        | 35         |
| Deacons        | 25n       | 25n        | 25        | 35         |
| Slunks, reg.   | 10n       | 10n        | 10        | 15         |
| Slunks, hrs.   | 5n        | 5n         | 5n        | 5n         |
| Horsehides     | 1.55@2.00 | 1.60@2.15  | 1.50@2.75 |            |

| SHEEPSKINS.     |    | Week ended | Prev. | Cor. week, |
|-----------------|----|------------|-------|------------|
|                 |    | Dec. 23.   | week. | 1931.      |
| Pkr. lambs      |    |            |       |            |
| Sml. pkr.       |    |            |       |            |
| lambs           | 40 | 45         | 40    | 65         |
| Pkr. shearlings | 30 | 32         | 45    | 35         |
| Dry pelts       | 5  | 5½         | 5½    | 6          |

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Dec. 17, 1932:

|               | New York. | Boston. | Phila.  |
|---------------|-----------|---------|---------|
| Week ending   |           |         |         |
| Dec. 17, 1932 | 8,912     | ...     | 19,703  |
| Dec. 10, 1932 | 26,501    | 62      | ...     |
| Dec. 3, 1932  | 5,701     | ...     | ...     |
| Nov. 26, 1932 | 11,174    | ...     | ...     |
|               | 601,953   | 46,272  | 234,596 |
| Dec. 19, 1931 | 14,968    | 1,000   | ...     |
| Dec. 12, 1931 | 27,574    | ...     | ...     |
|               | 908,655   | 113,481 | 366,834 |

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 22, 1932.

**CATTLE**—Compared with a week ago: Good and choice light and long yearling steers, largely \$1.00 higher; lower grades, 50c up. Strictly choice weighty steers shared yearling advance, but lower grade kinds—bulk of weighty steer crop—reacted late in week, finishing steady to 25c higher. Inbetween grade light heifers, unevenly 25@50c lower, others about steady; all cows, strong to 25c higher; bulls, strong; vealers, largely \$1.00 lower. Yearlings topped at \$7.25; numerous loads, \$6.75@7.00; best mediumweights, \$7.15; big weights, \$6.60. Bulk weighty steers sold late at \$4.50@5.25; bulk steers and yearlings for week, \$4.50@6.50; average cost, approximately \$5.25. Sharply abridged receipts were only stimulating factor in market, dressed beef outlet continuing under adverse influence of low priced poultry and other dressed meats.

**HOGS**—Compared with a week ago: Market 5@10c lower; new low established Wednesday, with partial recovery today; receipts slightly increased, totals in excess of year earlier for first time since September. Week's top, \$3.30; lowest top, \$3.10; today's peak, \$3.20; late bulk 140 to 180 lbs., \$3.00@3.15; 190 to 220 lbs., \$3.00@3.10; 230 to 290 lbs., \$2.80@3.00; 300 to 400 lbs., \$2.40@2.75; good to choice pigs, \$2.65@3.00; culs, down to \$1.75; 340- to 500-lb. packing sows, \$2.00@2.25; smooth lightweights, to \$2.50; extreme weights below \$2.00.

**SHEEP**—Compared with week ago: Killing classes unevenly 25@50c higher, inbetween grade lambs up most. Small receipts, especially of choice lambs, encouraged competition for numbers, and shipping demand continued broad. Today's bulk follows: Choice native and fed western lambs, \$6.25@6.40 to outsiders, latter price week's top; less desirable kinds, \$5.75@6.15 to packers; Nebraskas scaling 94 lbs., \$6.25; throwouts, \$4.00@4.50; fed yearling wethers, \$4.50@5.00; fat ewes, \$1.75@2.50.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Dec. 15, 1932.

**CATTLE**—Under limited supplies, light weight fed steers and yearlings

advanced 25@50c as compared with last Thursday, while matured steers weighing 1,150 lbs. and above held around steady for the week. Choice long yearlings scaling 1,039 lbs. scored \$6.50 for the week's top, while best weighty beevies went at \$5.25. Bulk of the fed arrivals cleared from \$3.75@5.25. Light mixed yearlings and fed heifers are fully 25c higher, while other sheep stock advanced 10@15c during the week. Bulls closed at strong to 25c higher levels, but vealers met a slow trade at weak to 50c lower rates; only a few selected lots at \$5.00 at the finish.

**HOGS**—Hog prices reacted after reaching the year's low levels at mid-week and closed at steady to 10c higher levels against last Thursday. On Wednesday, extreme top dropped to \$2.80, while on Thursday a similar kind brought \$3.00. Late bulk of the desirable 150- to 310-lb. averages sold from \$2.80@2.95. Packing sows are steady to strong, with \$2.00@2.25 taking the bulk. A few lightweights brought \$2.40.

**SHEEP**—A stronger undertone featured the fat lamb trade, and closing levels are 35@40c over a week ago. Choice fed westerns reached \$5.85 on Tuesday for the week's top, while best natives went at \$5.60. At the finish best fed lambs sold at \$5.70, while most of the more desirable grades of natives and fed lambs ranged from \$5.35@5.60. Aged sheep were scarce all week, and values are unchanged, with fat ewes selling from \$1.25@1.75.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Dec. 22, 1932.

**CATTLE**—Compared with one week ago: Steers closed strong to 25c higher, light weights showing the maximum advance; mixed yearlings and heifers, steady to 25c lower; cow stuff, 15@25c higher, mostly the maximum; bulls, steady; vealers, \$1.00@1.25 lower. Bulk of good steers scored \$3.75@5.00, with top yearlings \$6.00; top matured steers, \$4.50; best heavies, \$4.25. Bulk of mixed yearlings and heifers cashed at \$4.00@5.25, top mixed yearlings scoring \$5.75 and top heifers \$5.25. Most cows brought \$2.00@2.75; top, \$3.50; low cutters, \$1.00@1.50. The four-day session closed with top sausage bulls \$2.60; top vealers, \$5.50.

**HOGS**—Hogs went through a period of fluctuating prices the current week,

with final deals uneven. Light weights closed steady to 10c higher; butchers, steady to 10c lower; pigs, mostly steady; packing sows, 10@15c lower than last Thursday. Closing top stopped at \$3.25; most 140 to 200 lbs., \$3.15@3.25; 210 to 250 lbs., \$2.90@3.18; 260 to 290 lbs., \$2.80@2.90; 130 lbs. down, largely \$2.50@3.15; packing sows, \$2.00@2.15.

**SHEEP**—After sundry mild variations during the four-day period just closed, fat lambs finished strong with one week ago today; yearling wethers, strong to 25c up; sheep, steady. Closing top on lambs was \$5.75, paid by butchers and packers, while at the week's best time tops scored \$6.25 to butchers. Yearling wethers brought \$4.60@5.00; common throwout lambs, mostly \$3.00; fat ewes, \$1.50@2.00.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Dec. 22, 1932.

**CATTLE**—Fed steers and yearlings met with improved demand during the week. Market was moderately active, and prices showed strength. Yearlings and light steers advanced fully 25c, with extremes 50c up on yearlings. Medium weights and weighty steers are fully steady to 25c higher, mostly strong. Sheep stock closed the week strong to 25c higher; bulls, 10c higher; vealers, steady. Choice yearlings and 1,125-lb. steers sold at \$6.75, the week's top.

**HOGS**—Comparisons Thursday with Thursday show prices steady to 5c higher. Thursday's top, \$2.90; bulk all weights, \$2.50@2.80; sows, \$2.00@2.25; stags, \$1.50@2.00.

**SHEEP**—Light receipts resulted in a stronger turn to the fat lamb trade, and comparisons Thursday with Thursday show values generally 25c higher. Matured sheep held steady. Thursday's bulk sorted native lambs, \$5.50; fed wooled lambs, \$5.60@5.75; good and choice ewes, \$1.25@2.00.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

St. Paul, Minn., Dec. 21, 1932.

**CATTLE**—Little change has marked the trade in the cattle division this week, although matured steers and fat cows still find an extremely slow outlet. Better yearlings have sold at \$5.00@5.75; bulk of crop, \$3.50@4.75; low grade matured offerings, down to \$2.50. Beef cows turned at \$2.00@2.50; heifers, \$2.75@4.00; bulk all cutters, \$1.25@1.75; medium grade bulls, \$2.65 down. Vealers sagged to a \$3.00@3.50 bulk on better grades, or around 50c lower.

**HOGS**—Trade in the hog house ruled unevenly steady to, in the case of medium and heavy butchers, from 5@10c lower, spots on packing sows 15@20c off. Today's market found better 140- to 210-lb. weights at \$2.70@2.85; 250 lbs. down \$2.50@2.70; heavier butchers, down to \$2.25; packing sows, \$1.80@2.00; pigs, mostly \$2.75.

**SHEEP**—Slaughter lambs have shown little variation, better grades turning around \$5.25@5.50. Choice fed kinds were held at \$5.75, while throwouts cleared down to \$3.00. Slaughter ewes turned largely at \$1.00@1.75.

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LIVE STOCK BUYING ORGANIZATION

December 24, 1932.

## THE NATIONAL PROVISIONER

37

## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Dec. 22, 1932.

**CATTLE**—Decreased marketings not only checked the recent sharp downward price swing but allowed mild recovery this week. Yearlings and light steers found a reader release at fully 25c higher values, while medium and heavy weight steers indicated little betterment. Choice long yearlings scored \$6.25, medium weight beefeves made \$5.85, and most grain feds cleared up at \$5.50@5.00. Fat she stock registered full 25c advances. Choice heifers sold up to \$5.50, beef cows bulked at \$1.85@2.50, and low cutters and cutters brought \$1.25@1.75 for the most part. Bulls strengthened for medium grades to reach \$2.25. Vealers held steady as packers paid up to \$4.00.

**HOGS**—While a weak undertone featured hog trade throughout most of the period, a strong close placed most classes on a firm basis compared with a week ago. Thursday's top held at \$2.85; bulk 140- to 210-lb. weights, \$2.65@2.85; 210 to 280 lbs., \$2.50@2.65; 290 to 350 lbs., \$2.35@2.50; packing sows, \$1.85@2.20.

**SHEEP**—Improved pre-holiday shipping demand added material strength to fat lamb trade, and prices advanced 25@50c. Late bulk of good to choice slaughter offerings, \$5.60@5.75; top, \$5.75; week's top, \$5.90. Heavy lambs sold down to \$4.50. Aged sheep continued scarce, steady to 25c higher, yearlings showing the advance. Fat ewes made largely \$2.00 down, while choice 96- to 108-lb. yearlings wethers brought \$4.65@5.00.

## ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Dec. 22, 1932.

**CATTLE**—Cattle prices this week recovered most of last week's loss. Receipts were materially reduced, but general quality showed noticeable improvement. Good and choice steers and yearlings scaling under 1,100 lbs. have advanced 25@40c; other steers and yearlings, 25c higher; cows and bulls, 15@25c higher; vealers and calves, strong to 25c higher. Choice 1,043-lb. steers brought \$6.50 as week's top; choice 1,187-lb. steers, \$6.25; bulk steers and yearlings, \$3.80@5.00, including two loads straight heifers, 584 lbs., at \$5.00. Top mixed yearlings sold at \$6.10. Most beef cows sold at \$2.00@2.75; cutters and low cutters, \$1.25@1.75; bulls, \$2.00@2.40; top vealers, \$4.00; killing calves, \$3.00@4.00.

**HOGS**—Hog top dropped back to \$2.80 at mid-week, and average price that day fell to a new record low figure of \$2.64, which was 4c under the previous mark. Prices have fluctuated about the same as they did last week, and

there is little net change. Heavy hogs and sows today, steady to 10c under a week ago; other kinds, unchanged; top today, \$3.00; bulk 140 to 250 lbs., \$2.90@2.95; 260 to 300 lbs., \$2.80@2.85; sows, mostly \$2.00@2.25.

**SHEEP**—Top lambs, both natives and westerns, brought \$5.75 this week. This has been top price in eight of last twelve market sessions. One week ago, however, market was temporarily off, and top was only \$5.35, compared with which time today's prices show a 25c @40c advance. In last two weeks prices have averaged about 35c higher than a year ago. Most western woolled lambs today brought \$5.50@5.75; clips, \$5.40@5.50; natives, largely \$5.25@5.50.

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week Dec. 15:

|               | BUTCHER STEERS.  |               |                | Same<br>week,<br>1931. |
|---------------|------------------|---------------|----------------|------------------------|
|               | Up to 1,050 lbs. | Week<br>ended | Prev.<br>week. |                        |
| Toronto       | \$ 4.50          | \$ 4.50       | \$ 6.50        |                        |
| Montreal      | 4.00             | 4.25          | 6.25           |                        |
| Winnipeg      | 4.25             | 4.00          | 6.00           |                        |
| Calgary       | 4.00             | 3.50          | 4.75           |                        |
| Edmonton      | 3.75             | 3.75          | 5.00           |                        |
| Prince Albert | 2.50             | 2.25          | —              |                        |
| Moose Jaw     | 3.50             | 3.00          | 5.00           |                        |
| Saskatoon     | —                | 3.10          | —              |                        |

|               | VEAL CALVES. |         |         |  |
|---------------|--------------|---------|---------|--|
| Toronto       | \$ 7.00      | \$ 6.75 | \$ 8.00 |  |
| Montreal      | 6.50         | 6.25    | 9.00    |  |
| Winnipeg      | 6.50         | 6.00    | 7.50    |  |
| Calgary       | 5.00         | 3.75    | 4.75    |  |
| Edmonton      | 4.00         | 3.50    | 6.00    |  |
| Prince Albert | —            | —       | —       |  |
| Moose Jaw     | 5.00         | 3.00    | 6.00    |  |
| Saskatoon     | 3.70         | 3.00    | 5.00    |  |

|               | SELECT BACON HOGS. |         |         |  |
|---------------|--------------------|---------|---------|--|
| Toronto       | \$ 4.50            | \$ 4.65 | \$ 5.10 |  |
| Montreal      | 4.50               | 4.50    | 5.50    |  |
| Winnipeg      | 3.60               | 3.65    | 4.25    |  |
| Calgary       | 3.35               | 3.35    | 4.25    |  |
| Edmonton      | 2.40               | 3.40    | 3.85    |  |
| Prince Albert | 3.20               | 3.35    | 3.95    |  |
| Moose Jaw     | 3.35               | 3.40    | 3.95    |  |
| Saskatoon     | 3.30               | 3.35    | 3.95    |  |

|               | GOOD LAMBS. |         |         |  |
|---------------|-------------|---------|---------|--|
| Toronto       | \$ 6.00     | \$ 6.50 | \$ 7.00 |  |
| Montreal      | 4.75        | 4.75    | 6.50    |  |
| Winnipeg      | 4.00        | 4.00    | 5.75    |  |
| Calgary       | 3.75        | 4.00    | 4.75    |  |
| Edmonton      | 3.75        | 4.00    | 4.75    |  |
| Prince Albert | 3.00        | —       | —       |  |
| Moose Jaw     | 3.50        | 3.50    | 5.00    |  |
| Saskatoon     | 3.50        | 3.50    | 4.75    |  |

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Dec. 17, 1932:

| At 20 markets:     | Cattle. | Hogs.   | Sheep.  |  |
|--------------------|---------|---------|---------|--|
| Week ended Dec. 17 | 184,000 | 537,000 | 279,000 |  |
| Previous week      | 191,000 | 570,000 | 302,000 |  |
| 1931               | 193,000 | 798,000 | 346,000 |  |
| 1930               | 200,000 | 624,000 | 356,000 |  |
| 1929               | 247,000 | 814,000 | 298,000 |  |
| 1928               | 261,000 | 900,000 | 305,000 |  |

| Hogs at 11 markets: | Cattle. | Hogs. | Sheep.  |  |
|---------------------|---------|-------|---------|--|
| Week ended Dec. 17  | —       | —     | 461,000 |  |
| Previous week       | —       | —     | 474,000 |  |
| 1931                | —       | —     | 703,000 |  |
| 1930                | —       | —     | 552,000 |  |
| 1929                | —       | —     | 718,000 |  |
| 1928                | —       | —     | 796,000 |  |

| At 7 markets:      | Cattle. | Hogs.   | Sheep.  |  |
|--------------------|---------|---------|---------|--|
| Week ended Dec. 17 | 125,000 | 381,000 | 183,000 |  |
| Previous week      | 134,000 | 404,000 | 202,000 |  |
| 1931               | 147,000 | 629,000 | 275,000 |  |
| 1930               | 152,000 | 472,000 | 270,000 |  |
| 1929               | 165,000 | 617,000 | 237,000 |  |
| 1928               | 190,000 | 644,000 | 226,000 |  |

## CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Dec. 22, 1932.

Marketings of hogs at 21 concentration points and 7 packing plants in Iowa and Minnesota the first three days of this week were the heaviest of the season to date. The result was a sharp break which carried values to new low levels. Loadings were cut down at the decline, and recovery Thursday left quotations 5@15c lower. Late bulk good to choice 180- to 240-lb. weights, \$2.40@2.70; 250- to 300-lb. averages, \$2.25@2.50; big weight butchers, as low as \$2.00; most packing sows, \$1.65@2.00.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended Dec. 22:

|                     | This week. | Last week. |
|---------------------|------------|------------|
| Friday, Dec. 16.    | 41,800     | 30,600     |
| Saturday, Dec. 17.  | 30,100     | 39,000     |
| Monday, Dec. 19.    | 94,300     | 60,600     |
| Tuesday, Dec. 20.   | 24,700     | 23,200     |
| Wednesday, Dec. 21. | 35,500     | 39,300     |
| Thursday, Dec. 22.  | 23,700     | 37,800     |

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

## NEW ST. LOUIS YARDS.

Application for a decree of incorporation has been filed by the Mississippi Live Stock Exchange of St. Louis. The new exchange is being formed for the accommodation of commission men and others who will operate at the new stock yards in St. Louis, which are expected to open about January 1 with accommodations for 3,000 cattle and 6,000 hogs. The exchange now reports 30 members with a prospective increase when the yards are in actual operation. Officers of the exchange are William C. Veach, president; William H. Young, secretary; and William J. Carmichael, treasurer.

## U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Dec. 16, 1932, as reported to THE NATIONAL PROVISIONER was as follows:

| Week ended Dec. 16.        | Prev. week. | Cor. week. |
|----------------------------|-------------|------------|
| Chicago                    | 144,600     | 162,981    |
| Kansas City, Kan.          | 50,984      | 54,670     |
| Omaha                      | 37,482      | 37,627     |
| St. Louis & East St. Louis | 49,802      | 45,459     |
| Sioux City                 | 33,964      | 30,969     |
| St. Paul                   | 53,303      | 52,678     |
| St. Joseph                 | 23,732      | 24,219     |
| New York and J. C.         | 56,782      | 54,782     |
| Total                      | 449,748     | 483,881    |
|                            |             | 610,343    |

## MORE COMPETITION FOR BEEF.

A cargo of frozen carcasses of 900 Alaskan reindeer arrived in San Pedro, Calif., during the middle of December. The animals were from the herd of the Lomen Reindeer Corporation, which has a herd of 250,000 reindeer and which is driving one herd of 3,000 head from Nome, Alaska, south to Canada for stocking purposes.

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## RECEIPTS AT CENTERS

SATURDAY, DECEMBER 17, 1932.

Cattle. Hogs. Sheep.

|              |     |        |       |
|--------------|-----|--------|-------|
| Chicago      | 100 | 12,000 | 3,000 |
| Kansas City  | 300 | 1,100  | 1,000 |
| Omaha        | 100 | 2,800  | 3,200 |
| St. Louis    | 200 | 3,000  | 800   |
| St. Joseph   | 200 | 3,000  | 1,000 |
| Sioux City   | 200 | 2,500  | 200   |
| St. Paul     | 400 | 2,700  | 1,300 |
| Fort Worth   | 300 | 500    | 200   |
| Minneapolis  | 100 | 200    | ...   |
| Denver       | 400 | 1,100  | 500   |
| Louisville   | 100 | 300    | ...   |
| Wichita      | 200 | 600    | 100   |
| Indianapolis | 100 | 5,000  | 1,000 |
| Pittsburgh   | 100 | 1,200  | 300   |
| Cincinnati   | 300 | 4,700  | 400   |
| Buffalo      | 100 | 700    | ...   |
| Cleveland    | 100 | 500    | ...   |
| Nashville    | 100 | 100    | ...   |

MONDAY, DECEMBER 19, 1932.

|              |       |        |        |
|--------------|-------|--------|--------|
| Chicago      | 8,000 | 45,000 | 15,000 |
| Kansas City  | 6,500 | 5,000  | 9,000  |
| Omaha        | 5,500 | 11,000 | 11,000 |
| St. Louis    | 2,500 | 12,000 | 1,500  |
| St. Joseph   | 900   | 7,500  | 3,500  |
| Sioux City   | 2,500 | 10,000 | 5,000  |
| St. Paul     | 3,100 | 16,500 | 16,000 |
| Fort Worth   | 600   | 1,400  | 500    |
| Milwaukee    | 400   | 3,500  | 200    |
| Denver       | 3,400 | 6,700  | 5,000  |
| Louisville   | 400   | 700    | 100    |
| Wichita      | 1,400 | 2,000  | 300    |
| Indianapolis | 400   | 6,000  | 1,000  |
| Pittsburgh   | 600   | 5,700  | 1,800  |
| Cincinnati   | 1,100 | 5,300  | 1,500  |
| Buffalo      | 900   | 6,700  | 5,800  |
| Cleveland    | 600   | 3,000  | 4,000  |
| Nashville    | 100   | 1,000  | 600    |

TUESDAY, DECEMBER 20, 1932.

|              |       |        |        |
|--------------|-------|--------|--------|
| Chicago      | 6,000 | 28,000 | 10,000 |
| Kansas City  | 4,000 | 2,500  | 3,000  |
| Omaha        | 5,000 | 8,000  | 8,500  |
| St. Louis    | 2,500 | 9,500  | 2,500  |
| St. Joseph   | 900   | 4,500  | 3,500  |
| Sioux City   | 2,000 | 8,500  | 2,500  |
| St. Paul     | 1,600 | 14,000 | 4,000  |
| Fort Worth   | 800   | 600    | 500    |
| Milwaukee    | 600   | 3,200  | 300    |
| Denver       | 500   | 1,800  | 1,000  |
| Louisville   | 200   | 500    | 100    |
| Wichita      | 600   | 1,800  | 400    |
| Indianapolis | 900   | 7,000  | 2,000  |
| Pittsburgh   | 800   | 800    | 800    |
| Cincinnati   | 500   | 3,300  | 300    |
| Buffalo      | 1,600 | 200    | ...    |
| Cleveland    | 200   | 1,400  | 2,800  |
| Nashville    | 200   | 900    | 300    |

WEDNESDAY, DECEMBER 21, 1932.

|              |       |        |        |
|--------------|-------|--------|--------|
| Chicago      | 6,000 | 32,000 | 13,000 |
| Kansas City  | 3,500 | 3,000  | 4,000  |
| Omaha        | 5,500 | 4,000  | ...    |
| St. Louis    | 1,500 | 5,800  | 1,000  |
| St. Joseph   | 1,200 | 4,700  | 2,000  |
| Sioux City   | 2,000 | 6,000  | 2,500  |
| St. Paul     | 1,500 | 13,000 | 4,500  |
| Fort Worth   | 1,100 | 900    | ...    |
| Milwaukee    | 500   | 8,500  | 300    |
| Denver       | 300   | 2,300  | 1,000  |
| Louisville   | 100   | 600    | 200    |
| Wichita      | 400   | 1,400  | 200    |
| Indianapolis | 400   | 4,000  | 1,000  |
| Pittsburgh   | 3,000 | 1,300  | ...    |
| Cincinnati   | 400   | 2,200  | 1,200  |
| Buffalo      | 200   | 500    | 1,000  |
| Cleveland    | 300   | 1,000  | 3,200  |
| Nashville    | 1,000 | 1,500  | 300    |

THURSDAY, DECEMBER 22, 1932.

|              |       |       |        |
|--------------|-------|-------|--------|
| Chicago      | 5,000 | 2,200 | 11,000 |
| Kansas City  | 3,000 | 5,000 | 2,500  |
| Omaha        | 3,000 | 5,000 | 2,500  |
| St. Louis    | 800   | 5,500 | 1,000  |
| St. Joseph   | 1,500 | 4,000 | 1,500  |
| Sioux City   | 1,500 | 4,500 | 1,000  |
| St. Paul     | 1,200 | 6,500 | 3,000  |
| Fort Worth   | 600   | 500   | 1,200  |
| Milwaukee    | 400   | 2,500 | 1,200  |
| Denver       | 200   | 2,000 | 900    |
| Louisville   | 100   | 500   | 700    |
| Wichita      | 200   | 700   | 300    |
| Indianapolis | 600   | 3,000 | 1,000  |
| Pittsburgh   | 2,500 | 2,000 | 1,000  |
| Cincinnati   | 500   | 4,000 | 500    |
| Buffalo      | 100   | 1,900 | 500    |
| Cleveland    | 300   | 1,500 | 3,200  |
| Nashville    | 600   | 100   | 100    |

FRIDAY, DECEMBER 23, 1932.

|              |       |        |       |
|--------------|-------|--------|-------|
| Chicago      | 1,000 | 15,000 | 7,000 |
| Kansas City  | 400   | 1,500  | 500   |
| Omaha        | 500   | 6,500  | 3,000 |
| St. Louis    | 600   | 5,500  | 500   |
| St. Joseph   | 400   | 3,500  | 300   |
| Sioux City   | 800   | 6      | 1,500 |
| St. Paul     | 1,100 | 11     | 2     |
| Fort Worth   | 200   | 600    | 3     |
| Denver       | 500   | 300    | 3     |
| Louisville   | 200   | 800    | 1,300 |
| Wichita      | 100   | 600    | 100   |
| Indianapolis | 400   | 3      | 8     |
| Pittsburgh   | 1,500 | 800    | 500   |
| Cincinnati   | 300   | 2,400  | 500   |
| Buffalo      | 100   | 3      | 2,200 |
| Cleveland    | 200   | 400    | 1     |

## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Dec. 22, 1932, as reported by the U. S. Bureau of Agricultural Economics:

|  | CHICAGO.      | E. ST. LOUIS. | OMAHA.        | KAN. CITY.    | ST. PAUL.     |               |               |               |               |               |
|--|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|
| Hogs (Soft or oily hogs and roasting pigs excluded): |               |               |               |               |               |               |               |               |               |               |
| Lt. wt. (140-160 lbs.) gd-ch.                        | \$3.00@       | 3.20          | \$3.15@       | 3.25          | \$2.60@       | 2.85          | \$2.70@       | 2.90          | \$2.75@       | 3.00          |
| Lt. wt. (160-180 lbs.) gd-ch.                        | 3.00@         | 3.20          | 3.10@         | 3.25          | 2.70@         | 2.90          | 2.75@         | 3.00          | 2.80@         | 3.00          |
| Med. wt. (200-220 lbs.) gd-ch.                       | 3.00@         | 3.15          | 3.05@         | 3.20          | 2.70@         | 2.90          | 2.85@         | 3.00          | 2.80@         | 3.00          |
| (220-250 lbs.) gd-ch.                                | 3.00@         | 3.10          | 2.85@         | 3.00          | 2.60@         | 2.80          | 2.85@         | 3.00          | 2.50@         | 2.70          |
| Hvy. wt. (250-290 lbs.) gd-ch.                       | 3.00@         | 3.00          | 2.75@         | 2.90          | 2.60@         | 2.75          | 2.75@         | 2.90          | 2.50@         | 2.55          |
| (290-350 lbs.) gd-ch.                                | 2.60@         | 2.90          | 2.65@         | 2.80          | 2.40@         | 2.60          | 2.70@         | 2.85          | 2.10@         | 2.45          |
| Pkg. sows (275-500 lbs.) med-ch.                     | 2.00@         | 2.50          | 1.90@         | 2.35          | 1.95@         | 2.25          | 2.00@         | 2.40          | 1.70@         | 2.05          |
| Sit. pigs (100-130 lbs.) gd-ch.                      | 2.65@         | 3.10          | 2.50@         | 3.15          | 2.50@         | 2.75          | 2.50@         | 2.75          | 2.75@         | 3.00          |
| Av. cost & wt. Thura. (Pigs excl.)                   | 2.86-225 lbs. | 3.02-207 lbs. | 2.50-248 lbs. | 2.70-236 lbs. |

## Slaughter Cattle and Calves:

| STEERS (600-900 LBS.): |       |      |       |      |       |      |       |      |       |      |
|------------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Choice                 | 6.50@ | 7.25 | 6.25@ | 6.50 | 6.25@ | 6.75 | 6.00@ | 6.50 | 6.00@ | 6.50 |
| Good                   | 5.50@ | 6.50 | 5.25@ | 6.25 | 5.00@ | 6.25 | 4.75@ | 6.00 | 5.00@ | 6.00 |
| Medium                 | 4.50@ | 5.50 | 3.75@ | 5.25 | 4.00@ | 5.00 | 3.50@ | 4.75 | 3.75@ | 4.75 |
| Common                 | 3.25@ | 4.50 | 3.00@ | 3.75 | 2.75@ | 4.00 | 2.75@ | 3.50 | 2.50@ | 3.75 |

## STEERS (900-1100 LBS.):

| STEERS (900-1100 LBS.): |       |      |       |      |       |      |       |      |       |      |
|-------------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Choice                  | 6.25@ | 7.25 | 6.00@ | 6.75 | 5.50@ | 6.75 | 6.00@ | 6.50 | 6.00@ | 6.50 |
| Good                    | 5.25@ | 6.25 | 5.00@ | 6.25 | 4.50@ | 6.00 | 4.75@ | 6.00 | 4.75@ | 6.00 |
| Medium                  | 4.00@ | 5.25 | 3.75@ | 5.25 | 4.00@ | 5.00 | 3.50@ | 4.75 | 3.75@ | 4.75 |
| Common                  | 3.25@ | 4.00 | 3.00@ | 3.75 | 2.75@ | 4.00 | 2.75@ | 3.50 | 2.50@ | 3.75 |

## STEERS (1100-1300 LBS.):

| STEERS (1100-1300 LBS.): |       |      |       |      |       |      |       |      |       |      |
|--------------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Choice                   | 6.00@ | 7.00 | 5.50@ | 6.00 | 5.75@ | 6.75 | 5.25@ | 6.25 | 5.75@ | 6.50 |
| Good                     | 5.00@ | 6.00 | 4.50@ | 5.50 | 4.50@ | 6.00 | 4.25@ | 5.50 | 4.25@ | 5.50 |
| Medium                   | 4.00@ | 5.00 | 3.75@ | 4.50 | 3.75@ | 4.75 | 3.50@ | 4.50 | 3.25@ | 4.25 |
| Common                   | 3.25@ | 3.75 | 2.75@ | 3.75 | 2.75@ | 3.75 | 2.50@ | 3.50 | 2.50@ | 3.25 |

## STEERS (1300-1500 LBS.):

| STEERS (1300-1500 LBS.): |       |      |       |      |       |      |       |      |       |      |
|--------------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Good-choice              | 5.75@ | 6.75 | 5.75@ | 6.50 | 5.25@ | 6.00 | 5.25@ | 6.25 | 5.00@ | 6.00 |
| Good                     | 4.75@ | 6.00 | 4.25@ | 5.25 | 4.00@ | 5.00 | 3.50@ | 4.75 | 4.25@ | 5.00 |
| Medium                   | 3.75@ | 4.75 | 4.25@ | 5.00 | 3.50@ | 4.50 | 3.25@ | 4.50 | 3.25@ | 4.25 |
| Common                   | 2.75@ | 3.75 | 2.75@ | 4.25 | 2.50@ | 3.50 | 2.50@ | 3.50 | 2.50@ | 3.25 |

## VEALERS (MILK-FED):

| VEALERS (MILK-FED): |       |      |       |      |       |      |       |      |       |      |
|---------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Good-choice         | 4.00@ | 5.50 | 4.00@ | 5.50 | 3.50@ | 4.50 | 3.50@ | 4.50 | 3.00@ | 5.00 |
| Good                | 3.50@ | 4.00 | 3.00@ | 4.00 | 2.50@ | 3.50 | 2.50@ | 3.50 | 2.00@ | 3.00 |
| Medium              | 2.00@ | 3.50 | 1.50@ | 3.00 | 1.50@ | 2.50 | 1.50@ | 2.50 | 1.00@ | 2.00 |
| Common              | 1.50@ | 2.00 | 1.00@ | 2.00 | 1.00@ | 1.75 | 1.00@ | 1.75 | 1.00@ | 1.75 |

## CALVES (250-500 LBS.):

| CALVES (250-500 LBS.): |       |      |       |      |       |      |       |      |       |      |
|------------------------|-------|------|-------|------|-------|------|-------|------|-------|------|
| Good-choice            | 4.00@ | 4.50 | 4.50@ | 6.00 | 3.00@ | 4.50 | 3.50@ | 4.50 | 2.50@ | 3.50 |
| Good                   | 3.00@ | 4.00 | 2.00@ | 4.50 | 2.00@ | 3.00 | 2.00@ | 3.00 | 1.00@ | 2.00 |
| Medium                 | 2.00@ |      |       |      |       |      |       |      |       |      |

# Chicago Section

S. C. Frazee, Wilson & Co. operating executive, has returned from an extended inspection trip to the Pacific Coast.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 13,009 cattle, 4,363 calves, 25,851 hogs, 22,409 sheep.

Provision shipments from Chicago for the week ended Dec. 17, 1932, with comparisons, were as follows:

| Week              | Previous   | Same       |
|-------------------|------------|------------|
| Dec. 17.          | week.      | week.      |
| Cured meats, lbs. | 17,880,000 | 16,965,000 |
| Fresh meats, lbs. | 43,594,000 | 43,972,000 |
| Lard, lbs.        | 8,200,000  | 10,462,000 |
|                   | 12,232,000 | 55,325,000 |
|                   | 10,108,000 |            |

Wm. F. Price, vice president and general manager Jacob Dold Packing Co., Buffalo, N. Y., was in Chicago this week with Mrs. Price, en route to his old home in Texas to spend the holidays with his mother, 82 years of age. This is a pilgrimage he never misses.

Offices of the National Live Stock and Meat Board have been moved from the fourth floor at 37 West Van Buren St., Chicago, to the eighth floor at the same address, where larger quarters are available to care for the increased activities of this educational organization.

Among Chicago packers who this week spoke at the Washington hearings on the Jones bill, covering domestic allotment plans, were Thomas E. Wilson, president of Wilson & Co.; T. G. Lee, president of Armour and Company; Oscar G. Mayer, president of Oscar Mayer & Co., and George E. Putnam, economist, Swift & Co.

The packing industry is making an exceptionally good showing in subscribing to its quota of \$375,000 for emergency welfare relief. On December 22 its contributions had reached a total of \$276,000, or 73 per cent of its quota. Meat packing now stands fifth in the list of Chicago industries in the progress made toward reaching its quota. T. G. Lee, president of Armour and Company, is chairman of the meat packing group.

John W. Hall, by-products broker, whose "Pink Sheet" is read and appreciated by the entire trade, recently had a Christmas poem from his pen reprinted in "Along the Highways," a column in the Chicago Journal of Commerce. Commenting on this poem W. G. Sibley, conductor of the column, said: "Good stuff, John! Full of that fine spirit we should all cultivate, not only on Christmas but throughout the entire year."

Watch Wanted page for bargains.

## RETTBERG FOUNDER DIES.

Louis H. Rettberg, president of the Louis H. Rettberg Company, Baltimore meat packers and sausage manufacturers, died on December 14 at his home in Baltimore at the age of 68. Death was due to glandular trouble. Born in New York City, Mr. Rettberg went to Baltimore as a young man and started a sausage business which became famous as one of the quality sausage establishments of the industry. The latest plant of the company is one of the models of its kind. Besides a wife and daughter, he leaves two sons, John C. Rettberg and Louis H. Rettberg, Jr., who are in charge of the business, and are known as progressive meat men.

## BEINECKE FOUNDER PASSES.

Bernard Beinecke, retired meat wholesaler, hotel operator and banker, who was chairman of the board of directors of the Hotel Plaza, died on December 20 in his eighty-seventh year after several weeks illness. He is survived by his widow, four sons and two daughters. Mr. Beinecke was born in 1846 in Germany and came to New York in 1865. Shortly afterward he formed the firm of Beinecke & Co., which soon became one of the largest wholesale meat concerns in New York. On the merger of this company with the Eastman Company, Ltd., in 1890, he assumed the presidency of the latter company, which for many years maintained at Fifty-ninth Street and the Hudson River the largest stockyards in New York.

## VETERAN BROKER IS GONE.

A. C. Lazerus, veteran provision expert, passed away suddenly on December 19, as the result of a heart attack. His early days in the industry were spent with the Hammond Packing Co. and the National Packing Co., and later with Simons, Day & Co., Cross, Roy & Saunders and W. L. Gregson in the brokerage field. He then entered the provision brokerage business for himself, and has been a prominent and beloved figure in the trade for many years.

"Early Monday morning I crossed the Loop with 'Laz', as he was affectionately called," writes John W. Hall, "and that night he was gone. 'Laz' was a man of many friends. His life and services drew men to him, and he was much beloved by those who had intimate personal acquaintance with him.

He was genial, whole-souled, well known for his fair dealings, his high standard of ethics. His was a smile men loved to see, his cordial greetings were something to look forward to. He was affable, kindly and considerate, and he has left behind him a trail of precious memories to those who knew him well."

## MORE HOGS IN 1933.

(Continued from page 34.)

cent but in the area west of the river a small decrease of less than 1 per cent is estimated. The spring pig crop of 1933 will also depend upon the number of pigs saved per litter which in 1932 was small.

The estimated number of sows to farrow in the spring season of 1933 is based upon interpretations of breeding intentions reported about December 1. Breeding intentions reported in most of the Western Corn Belt states seem low in view of the large corn crop and low prices of corn in these states and the high ratio of hog prices to corn prices and the greatly reduced pig crops in some of these states in 1932.

Usually there is a sharp increase in hog production in these states under such conditions. It is possible, however, that with hog prices at the very low level of recent months, which levels are much below any prices ever experienced by most hog raisers now in the business, reactions will be different from what they would be under more normal conditions.

The number of hogs over six months of age, mostly spring pigs of 1932, on farms December first in the Corn Belt states indicated by the average number of such hogs per farm, as shown by the survey report, was about 8 per cent smaller than on December 1 last year. While this decrease reflects the decrease shown in the spring pig crop of 1932 in these states, it is somewhat smaller due to the slow movement of 1932 pigs to market up to December 1.

## HULL & DILLON CELEBRATE.

The third annual Hull Club Christmas party was given by and for the employees of the Hull & Dillon Packing Co., Pittsburg, Kas., on Saturday evening, December 17, with E. D. Henneberry as general chairman. There was an address of welcome by the veteran president, Lewis Hull, a response for the employees by Mr. Henneberry and a program of entertainment by members of the club, closing with a talk by Lloyd Patrick, plant superintendent and president of the club. The menu included Hull's Cook brand ham and Hull's baby beef sandwiches.

## PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. :: Phone Webster 3113



December 24, 1932.

THE NATIONAL PROVISIONER

41



## Stewart-Kingscott Company

ARCHITECTS & ENGINEERS  
KALAMAZOO, MICHIGAN

Specializing in designing and supervising construction of modern packing plants and cold storage warehouses.

## H. PETER HENSCHIEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION  
59 East Van Buren St., Chicago, Ill.



Their Flavor is a  
"Marvel"

Marvel Brand Hams and Bacon are popular because their flavor is unsurpassed—and their price is reasonable.

## HYGRADE EMPLOYEES FROLIC.

Employees of the Chicago plant of the Hygrade Food Products Co. and their friends, under the auspices of the newly-organized mutual benefit association, held a delightful dinner dance at the Chicago Beach Hotel on December 17.

A steak course dinner was served, the steaks being cut at the Hygrade plant. During the dinner entertainment was provided by professional entertainers from one of the loop theaters and an eight-piece orchestra known as Yerke's Hygraders, the members of which are talented musicians. Mr. Yerkes is an employee of Hygrade and has been in the music circles of Chicago for the past 15 years, having played at practically all of the prominent theaters.

Favors in the form of flash-light pens for the men and compacts for the ladies were distributed during the dinner to every attendant and everybody seemed to have had a wonderful time.

These balls will be held annually. The association also contemplates a boat excursion or picnic next summer. It is confident that the enthusiasm created by this first dance will cause the crowd to be two or three times as large as the initial affair.

## STOCK YARDS BANKS MERGE.

Announcement is made by Charles N. Stanton, president of the Stock Yards National bank and the Stock Yards Trust and Savings bank, that the directors of the two institutions have ap-

proved a plan for their consolidation. Both banks are located at 4150 South Halsted street, Union Stock Yards. The plan is to be voted upon at a special meeting of the stockholders of the respective banks on Jan. 10. Under the plan the consolidated banks would be operated under a state charter and would be known as the Stock Yards Consolidated Bank and Trust company. The plan contemplates the retention of the present officers.

H. E. Poronto, one of the directors of the banks, stated that the consolidation action is being taken to strengthen the financial position of the banks, which have long been affiliated in ownerships and operation. They are one of the city's oldest financial institutions, having been operating since 1868.

The directors of the Stock Yards National bank are A. G. Leonard, Thomas E. Wilson, H. E. Poronto, C. N. Stan-

ton, Eugene V. R. Thayer, Thomas W. Boyer, George F. Emery, F. H. Prince, O. T. Henkle and H. I. Tiffany. Directors of the Stock Yards Trust and Savings bank are Charles H. Swift, A. G. Leonard, Clyde H. Schryver, C. N. Stanton, G. F. Emery, H. I. Tiffany, O. T. Henkle, H. E. Poronto and E. V. R. Thayer.

## THE TEST.

A man may show plenty of fortitude. When under the stress of an adverse claim, His heart overflow with true gratitude For blessings of friends and fortune or fame.

In phases of strife or mental unrest His soul may ring true in life's darkest hour. Yet true manhood meets its only real test When man has attained a fullness of power.

JOHN ARNOLD BUTLER.  
Denver, Colo., Dec. 20.



## PUTTING THE MESSAGE ON THE PRODUCT.

Holiday remembrances to his friends from president Erwin O. Freund of the Visking Corporation included this sample of quality dry sausage encased in a Visking cover, bearing the holiday message and facsimile signature of the giver as well as the brand, all printed on the casing.

December 24, 1932

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual cariot trading Thursday,  
Dec. 22, 1932.

### REGULAR HAMS.

|             | Green Standard. | Sweet Standard. | Pickled Standard. | Fancy |
|-------------|-----------------|-----------------|-------------------|-------|
| 8-10        | 7%              | 8%              | 9%                |       |
| 10-12       | 7               | 7%              | 8%                |       |
| 12-14       | 6               | 6%              | 7%                |       |
| 14-16       | 6               | 6%              | 7%                |       |
| 10-16 range | 6               | ...             | ...               |       |

### BOILING HAMS.

|             | Green Standard. | Sweet Standard. | Pickled Standard. | Fancy |
|-------------|-----------------|-----------------|-------------------|-------|
| 16-18       | 5%              | 6%              | 7                 |       |
| 18-20       | 5%              | 6%              | 7                 |       |
| 20-22       | 5%              | 6%              | 7                 |       |
| 16-22 range | 5%              | ...             | ...               |       |

### SKINNED HAMS.

|       | Green Standard. | Sweet Standard. | Pickled Standard. | Fancy |
|-------|-----------------|-----------------|-------------------|-------|
| 10-12 | 6%              | 7               | 7%                |       |
| 12-14 | 6%              | 6%              | 7%                |       |
| 14-16 | 6%              | 6%              | 7                 |       |
| 16-18 | 6%              | 6%              | 6%                |       |
| 18-20 | 5%              | 6               | 6%                |       |
| 20-22 | 5%              | 5               | 5%                |       |
| 22-24 | 4%              | 5               | 5                 |       |
| 24-26 | 4%              | 5               | 5                 |       |
| 26-30 | 4%              | 4%              | 5                 |       |
| 30-35 | 4%              | 4%              | 4%                |       |

### PICNICS.

|       | Green Standard. | Sweet Standard. | Pickled Standard. | Sh. Shank. |
|-------|-----------------|-----------------|-------------------|------------|
| 4-6   | 4%              | 4%              | 5%                |            |
| 6-8   | 4%              | 4%              | 5                 |            |
| 8-10  | 4%              | 4%              | 5                 |            |
| 10-12 | 4               | 4%              | 4%                |            |
| 12-14 | 4               | 4%              | 4%                |            |

### BELLIES.

|       | Green Sq. Sds. | Cured S.P. | Dry Cured. |
|-------|----------------|------------|------------|
| 6-8   | 6%             | 6%         | 7%         |
| 8-10  | 6%             | 6%         | 7          |
| 10-12 | 5%             | 5%         | 6          |
| 12-14 | 5%             | 5%         | 5%         |
| 14-16 | 5              | 5          | 5%         |
| 16-18 | 4%             | 5          | 5%         |

### D. S. BELLIES.

|       | Standard. | Clear | Rib |
|-------|-----------|-------|-----|
| 14-16 | 3%        | ...   | ... |
| 16-18 | 3%        | 4%    | ... |
| 18-20 | 3%        | 4%    | 3%  |
| 20-25 | 3%        | 4%    | 3%  |
| 25-30 | 3%        | 4%    | 3%  |
| 30-35 | 3%        | 4%    | 3%  |
| 35-40 | 3%        | 4%    | 3%  |
| 40-50 | 3%        | 4%    | 3%  |
| 50-60 | 3         | 4%    | 3   |

### D. S. FAT BACKS.

|       | Standard. | Export Trim. |
|-------|-----------|--------------|
| 8-10  | 3%        | 3%           |
| 10-12 | 3%        | 3%           |
| 12-14 | 3%        | 4            |
| 14-16 | 4         | 4%           |
| 16-18 | 4%        | 4%           |
| 18-20 | 4%        | 4%           |
| 20-25 | 4%        | 5            |

### OTHER D. S. MEATS.

|                    | 35-45 | 35-45 | 35-45 |
|--------------------|-------|-------|-------|
| Extra short clears | 35-45 | 35-45 | 35-45 |
| Extra short ribs   | 35-45 | 35-45 | 35-45 |
| Regular plates     | 6-8   | 6-8   | 6-8   |
| Clear plates       | 4-6   | 2%    | 2%    |
| Jowl butts         | ...   | ...   | ...   |
| Green square jowls | ...   | 3%    | 3%    |
| Green rough jowls  | ...   | 2%    | 2%    |

### LARD.

|  | Prime steam, cash | Prime steam, loose | Refined, in export boxes—N. Y. | Neutral, in tierces | Raw leaf |
|--|-------------------|--------------------|--------------------------------|---------------------|----------|
|  | 4.42%             | 4.00               | 5.50                           | 6.00                | 4.00     |
|  |                   |                    |                                |                     |          |
|  |                   |                    |                                |                     |          |
|  |                   |                    |                                |                     |          |

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## THE NATIONAL PROVISIONER

December 24, 1932

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Dec. 17, 1932:

—Week ended—Jan. 1 to  
Dec. 17, Dec. 19, Dec. 10, Dec. 17,  
1932. 1931. 1932. 1932.

M. lbs. M. lbs. M. lbs. M. lbs.

Total 471 181 1,000 6,946

To Belgium 5 5 5 496

United Kingdom 416 62 827 32,286

Other Europe 1 1 1 61

Cuba 43 63 104 3,861

Other countries 12 52 5 3,811

BACON, INCLUDING CUMBERLANDS.

Total 512 882 282 18,786

To Germany 21 18 44 446

United Kingdom 218 743 112 2,029

Other Europe 208 141 4,625

Cuba 30 137 7 5,626

Other countries 35 2 4 2,286

PICKLED PORK.

Total 82 5 224 18,629

To United Kingdom 10 1 10 100

Other Europe 20 20 20 2,000

Canada 20 5 6,000

Other countries 43 142 58,870

LARD.

Total 9,442 14,645 6,690 520,257

To Germany 3,102 5,348 1,742 149,578

Netherlands 950 1,254 84 32,328

United Kingdom 4,368 6,374 4,152 228,146

Other Europe 888 308 564 24,029

Cuba 89 473 6 21,217

Other countries 45 888 142 58,870

TOTAL EXPORTS BY PORTS.

Week ended Dec. 17, 1932.

Hams and Pickled

shoulders, Bacon, Lard,

M. lbs. M. lbs. M. lbs. M. lbs.

Total 471 512 82 9,629

Boston 10 42 10 100

Detroit 10 10 10 100

Port Huron 29 29 29 29

Key West 38 38 38 38

New Orleans 1 78 1 78

New York 233 435 5 6,000

Philadelphia 34 34 34 34

Baltimore 1,321 1,321 1,321 1,321

DESTINATION OF EXPORTS.

Hams and shoulders, Bacon,

M. lbs. M. lbs. M. lbs. M. lbs.

Exported to:

United Kingdom (total) 416 218

Liverpool 178 218

London 89 89

Glasgow 128 128

Other United Kingdom 21 21

Exported to:

Germany (total) 3,121 2,000

Hamburg 2,000 2,000

Other 114 114

\*Corrected to October 31, 1932.

†Exports to Europe only.

## CURING MATERIALS.

Bbls. Bbls.

Nitrate of soda, 1. c. 1. Chicago... 10%

Sulphur, 25 bbl. lots, f.o.b. N. Y.:

Do, refined granulated... 64 58

Small crystals... 72 72

Medium crystals... 72 72

Large crystals... 8 8

Bbl. refd. gran. nitrate of soda... 3% 3%

Less than 25 bbl. lots, 1/2c more.

Salt—

Granulated, cariots, per ton, f.o.b. Chicago... 10%

Medium, cariots, per ton, f.o.b. Chicago... 10%

Rock, cariots, per ton, f.o.b. Chicago... 10%</

December 24, 1932.

## THE NATIONAL PROVISIONER

43

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

|                        | Week ended     | Cor. week, |
|------------------------|----------------|------------|
| Prime native steers—   | Dec. 21, 1932. | 1932.      |
| 400-600                | 12@11          | 17 @18     |
| 600-800                | 12 @12 1/2     | 16 @16 1/2 |
| 800-1000               | 11@12 1/2      | 16 @17     |
| Good native steers—    |                |            |
| 400-600                | 11 @11 1/2     | 15 @16     |
| 600-800                | 10@11          | 14@15 1/2  |
| 800-1000               | 10@11          | 14@15 1/2  |
| Medium steers—         |                |            |
| 400-600                | 9 1/2@10 1/2   | 12 @13 1/2 |
| 600-800                | 9 1/2@10 1/2   | 12 @13     |
| 800-1000               | 9 1/2@10       | 11 @15     |
| Heifers, good, 400-600 | 9 1/2@11       | 11 @15     |
| Cows, 400-600          | 5 @7           | 6 1/2@9    |
| Hind quarters, choice  |                |            |
| Beef quarters, choice  |                |            |

## Beef Cuts.

|                           |     |     |
|---------------------------|-----|-----|
| Steer loins, prime.       | 224 | 635 |
| Steer loins, No. 1.       | 223 | 633 |
| Steer loins, No. 2.       | 218 | 625 |
| Steer short loins, prime. | 232 | 645 |
| Steer short loins, No. 1. | 230 | 639 |
| Steer short loins, No. 2. | 223 | 630 |
| Steer loin ends (hips).   | 217 | 626 |
| Steer loin ends, No. 2.   | 216 | 625 |
| Cow loins                 | 210 | 615 |
| Cow short loins.          | 212 | 616 |
| Cow loin ends (hips).     | 214 | 614 |
| Steer ribs, prime.        | 218 | 628 |
| Steer ribs, No. 1.        | 217 | 620 |
| Steer ribs, No. 2.        | 214 | 617 |
| Cow ribs, No. 2.          | 210 | 610 |
| Cow ribs, No. 3.          | 210 | 608 |
| Steer rounds, prime.      | 211 | 614 |
| Steer rounds, choice.     | 212 | 612 |
| Steer rounds, No. 1.      | 211 | 612 |
| Steer rounds, No. 2.      | 209 | 609 |
| Steer chuck, prime.       | 210 | 610 |
| Steer chuck, No. 1.       | 209 | 609 |
| Steer chuck, No. 2.       | 207 | 607 |
| Cow chuck                 | 206 | 606 |
| Steer plates.             | 207 | 607 |
| Medium plates             | 204 | 604 |
| Steer backfat.            | 212 | 612 |
| Cow navel ends.           | 204 | 604 |
| Fore shanks               | 208 | 608 |
| Hind shanks               | 204 | 604 |
| Strip loins, No. 1, bubs. | 230 | 650 |
| Strip loins, No. 2.       | 225 | 635 |
| Striploin butts, No. 1.   | 220 | 628 |
| Striploin butts, No. 2.   | 214 | 620 |
| Beef tenderloins, No. 1.  | 240 | 660 |
| Beef tenderloins, No. 2.  | 235 | 650 |
| Bump butts                | 217 | 618 |
| Steer steaks              | 216 | 620 |
| Shoulder steaks           | 217 | 618 |
| Hanging tenderloins       | 215 | 615 |
| Insides, green, 6@8 lbs.  | 210 | 610 |
| Outsides, green, 5@6 lbs. | 207 | 607 |
| Knuckles, green, 5@6 lbs. | 204 | 604 |

## Beef Products.

|                     |    |       |
|---------------------|----|-------|
| Brains (per lb.)    | 6  | 6 @ 8 |
| Hearts              | 6  | 6 @ 5 |
| Tongues             | 14 | 17    |
| Sweetbreads         | 12 | 17    |
| Ox-tail, per lb.    | 10 | 12    |
| Fresh tripe, plain. | 4  | 5     |
| Fresh tripe, H. C.  | 8  | 8     |
| Livers              | 12 | 17    |
| Kidneys, per lb.    | 7  | 9 1/2 |

## Veal.

|                |    |         |
|----------------|----|---------|
| Choice carcass | 8  | 9       |
| Good carcass   | 6  | 8       |
| Good saddles   | 12 | 11 @ 12 |
| Good racks     | 8  | 5 @ 6   |
| Medium racks   | 4  | 6 @ 5   |

## Veal Products.

|              |    |         |
|--------------|----|---------|
| Brains, each | 8  | 6 @ 7   |
| Sweetbreads  | 25 | 22      |
| Calf livers  | 26 | 50 @ 56 |

## Lamb.

|                       |    |    |
|-----------------------|----|----|
| Choice lambs          | 14 | 14 |
| Medium lambs          | 12 | 12 |
| Choice saddles        | 16 | 15 |
| Medium saddles        | 14 | 13 |
| Choice faces          | 12 | 9  |
| Medium faces          | 10 | 8  |
| Lamb fries            | 25 | 25 |
| Lamb tongues, per lb. | 10 | 12 |
| Lamb kidneys, per lb. | 20 | 15 |

## Mutton.

|                        |       |    |
|------------------------|-------|----|
| Heavy sheep            | 2 1/4 | 4  |
| Light sheep            | 6     | 7  |
| Heavy saddles          | 8     | 5  |
| Light saddles          | 8     | 5  |
| Heavy faces            | 2     | 2  |
| Light faces            | 5     | 5  |
| Mutton legs            | 12    | 11 |
| Mutton loins           | 6     | 7  |
| Mutton stew            | 6     | 7  |
| Sheep tongues, per lb. | 3     | 3  |
| Sheep heads, each      | 8     | 10 |

## THE NATIONAL PROVISIONER

## Fresh Pork, Etc.

|                              |       |       |
|------------------------------|-------|-------|
| Pork loins, 8@10 lbs. av.    | 7 1/2 | 9 1/2 |
| Picnic shoulders             | 5     | 6 1/2 |
| Skinned shoulders            | 5     | 6     |
| Tenderloins                  | 20    | 25    |
| Spare ribs                   | 5     | 6     |
| Back fat                     | 6     | 7     |
| Boston butts                 | 6 1/2 | 8     |
| Boneless butts, cellar trim, | 2 1/2 | 3 1/2 |
| Hocks                        | 5     | 7     |
| Tails                        | 4     | 6     |
| Neck bones                   | 2     | 3     |
| Slim bones                   | 9     | 8     |
| Blade bones                  | 4 1/2 | 5     |
| Pits' feet                   | 2 1/2 | 3 1/2 |
| Kidneys, per lb.             | 5     | 5     |
| Livers                       | 4     | 5     |
| Brains                       | 5     | 5     |
| Ears                         | 3     | 5     |
| Snouts                       | 3     | 5     |
| Heads                        | 4 1/2 | 6     |

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

|                                       |  |
|---------------------------------------|--|
| Pork sausage, in 1-lb. cartons.       |  |
| Country style sausage, fresh in link. |  |
| Country style pork sausage, smoked.   |  |
| Frankfurts, in hog casings.           |  |
| Bologna in beef bungs, choice.        |  |
| Bologna in beef middles, choice.      |  |
| Liver sausage in beef rounds.         |  |
| Liver sausage in hog bungs.           |  |
| Head cheese                           |  |
| New England luncheon specialty.       |  |
| Minced luncheon specialty.            |  |
| Tongue sausage                        |  |
| Blood sausage                         |  |
| Sausage                               |  |
| Polish sausage                        |  |

## DRY SAUSAGE.

|                                      |  |
|--------------------------------------|--|
| Cervelat, choice, in hog bungs.      |  |
| Thuringer cervelat                   |  |
| Farmer                               |  |
| Holsteiner                           |  |
| B. C. salami, choice.                |  |
| Milano salami, choice, in hog bungs. |  |
| B. C. salami, new condition.         |  |
| Prisses, choice, in hog middles.     |  |
| Genoa style salami.                  |  |
| Pepperoni                            |  |
| Mortadella, new condition.           |  |
| Capicola                             |  |
| Italian style hams.                  |  |
| Virginia hams                        |  |

## SAUSAGE MATERIALS.

|                                       |               |
|---------------------------------------|---------------|
| Regular pork trimmings.               | 2 1/4         |
| Special lean pork trimmings.          | 4 1/2         |
| Extra lean pork trimmings.            | 5             |
| Neck bone trimmings.                  | 1 1/2         |
| Pork cheek meat.                      | 2             |
| Pork hearts                           | 2             |
| Pork livers                           | 2             |
| Native boneless bull meat (heavy).    | 6 1/2         |
| Boneless chuck                        | 4 1/2         |
| Shank meat                            | 2 1/4         |
| Beef trimmings (trimmed).             | 3 1/2         |
| Beef cheeks (trimmed).                | 3             |
| Dressed lambs, 350 lbs. and up.       | 3 1/2 @ 3 1/2 |
| Dressed butter cows, 400 lbs. and up. | 4 @ 4 1/2     |
| Dr. bologna buns, 600 lbs. and up.    | 4 @ 4 1/2     |
| Beef tripe                            | 2             |
| Pork tongues, canner trim, S. P.      | 4 1/4         |

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:

|  |              |
|--|--------------|
| Domestic rounds, 180 pack.                       | .25          |
| Domestic rounds, 140 pack.                       | .33          |
| Export rounds, wide.                             | .42          |
| Export rounds, medium.                           | .28          |
| Export rounds, narrow.                           | .38          |
| No. 1 weansards.                                 | .18          |
| No. 2 weansards.                                 | .06 1/2      |
| No. 2 bungs.                                     | .12 1/2 @ 14 |
| Middles, regular.                                | .87          |
| Middles, select wide, 2 1/2" in. diameter.       | .85          |
| Middles, select, extra wide, 2 1/2" in. and over | .25          |
| Dried bladders:                                  |              |
| 12-15 in. wide, flat.                            | 1.00         |
| 10-12 in. wide, flat.                            | .90          |
| 8-10 in. wide, flat.                             | .40          |
| 6-8 in. wide, flat.                              | .30 @ 35     |
| Hog casings:                                     |              |
| Narrow, per 100 yds.                             | .20          |
| Narrow, special per 100 yds.                     | .16          |
| Medium, regular                                  | .10          |
| Wide, per 100 yds.                               | .50          |
| Extra wide, per 100 yds.                         | .65          |
| Export bungs.                                    | .26          |
| Large prime bungs.                               | .22          |
| Medium prime bungs.                              | .11 1/4      |
| Small prime bungs.                               | .05 @ 6 1/2  |
| Middles, per set.                                | .20          |
| Stomachs   | .06          |

## SAUSAGE IN OIL.

|   |        |
|---|--------|
| Bologna style sausage in beef rounds—     |        |
| Small tins, 2 to crate.....               | .42 25 |
| Large tins, 1 to crate.....               | .50    |
| Frankfurt style sausage in sheep casings— |        |
| Small tins, 2 to crate.....               | .52 25 |
| Large tins, 1 to crate.....               | .60    |
| Smoked link sausage in hog casings—       |        |
| Small tins, 2 to crate.....               | .45 25 |
| Large tins, 1 to crate.....               | .52 25 |

## DRY SALT MEATS.

|                           |       |
|---------------------------|-------|
| Clear bellies, 18@20 lbs. | 3 1/2 |
| Clear bellies, 14@16 lbs. | 3 1/2 |
| Rib bellies, 20@25 lbs.   | 3 1/2 |
| Rib bellies, 25@30 lbs.   | 3 1/2 |
| Pit backs, 12@12 lbs.     | 3 1/2 |
| Pit backs, 14@16 lbs.     | 3 1/2 |
| Regular plates            | 3 1/2 |
| Butts                     | 3 1/2 |

## WHOLESALE SMOKED MEATS.

|                                  |        |
|----------------------------------|--------|
| Fancy reg. hams, 14@16 lbs.      | 11 1/4 |
| Standard reg. hams, 14@16 lbs.   | 11 1/4 |
| Picnics, 4@8 lbs.                | 8      |
| Standard bacon, 5@8 lbs.         | 8 1/4  |
| No. 2 bacon, 6@8 lbs.            | 8 1/4  |
| No. 3 bacon, 6@8 lbs.            | 8 1/4  |
| Inside, 8@12 lbs.                | 8 1/4  |
| Outside, 5@9 lbs.                | 8 1/4  |
| Knuckles, 5@2 lbs.               | 8 1/4  |
| Cooked hams, skin on, fatted.    | 11 1/2 |
| Cooked picnics, skin on, fatted. | 11 1/2 |
| Cooked picnics, skinned, fatted. | 11 1/2 |
| Cooked loin roll, smoked.        | 12 1/2 |

## BARRELED PORK AND BEEF.

|                                    |       |
|------------------------------------|-------|
| Mess pork, regular.                |       |
| Family back pork, 24 to 34 pieces. | 12.00 |
| Family back pork, 35 to 45 pieces. | 12.50 |
| Clear back pork, 40 to 50 pieces.  | 11.50 |
| Clear plate pork, 25 to 35 pieces. | 10.00 |
| Brisket pork.                      | 11.00 |
| Bean pork.                         | 9.50  |
| Plate beef.                        | 11.00 |
| Extra plate beef, 200 lb. bbls.    | 11.75 |

## VINEGAR PICKLED PRODUCTS.

|                                       |       |
|---------------------------------------|-------|
| Regular tripe, 200-lb. bbl.           | 12.00 |
| Honeycomb tripe, 200-lb. bbl.         | 15.00 |
| Pocket honeycomb tripe, 200-lb. bbl.  | 17.00 |
| Fork feet, 200-lb. bbl.               | 14.00 |
| Pork tongues, 200-lb. bbl.            | 25.00 |
| Lamb tongues, short cut, 200-lb. bbl. | 37.00 |

## OLEOMARGARINE.

|   |       |
|---|-------|
| White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago. | 5 1/2 |
| Nut. 1-lb. cartons, f.o.b. Chicago.   | 5 1/2 |
| (30- and 50-lb. solid packed tubs, 1c per lb. less.)                          | 5 1/2 |
| Pastry, 60-lb. tubs, f.o.b. Chicago.  | 5 1/2 |

## LARD.

|  |  |
| --- | --- |
| Prime steam, cash (Bd. Trade). | 4.42 |


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## RETAIL MEAT PRICING CHART

## GOOD GRADE STEER BEEF — CHICAGO STYLE OF CUTTING

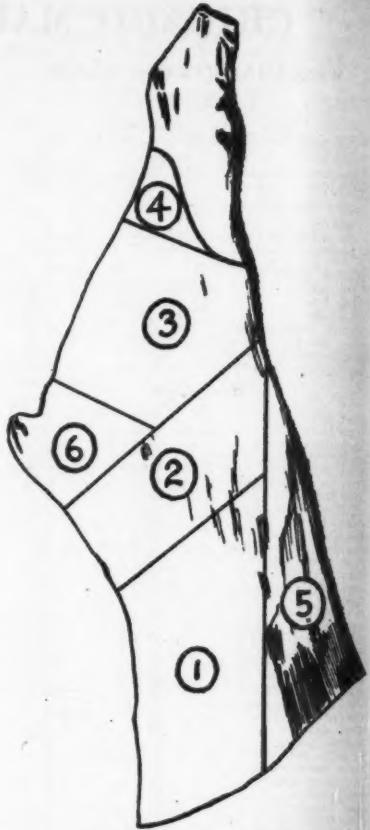
(Prepared by A. T. Edinger, U. S. Bureau of Agricultural Economics.)

| Wholesale Carcass Cost<br>& Gross Margin Desired<br>% of Trimmed<br>Carcass | Retail Cuts   | Average Value per Pound of Untrimmed Wholesale Cuts Based on Above Retail Prices                   |
|---|---|--|
| 6.75 Porterhouse Stk  | 10 12   | 16 18 21 23 25 27 29 31 33 35 37 39 41 43 45 47 49 51 53 55 57 59 61 64 66 68 70 72 74 76 78 80 82 |
| 8.00 Sirloin Steak  | 8 10 12 13 15 17 19 20 22 23 25 27 29 30 32 34 35 37 39 40 42 44 45 47 49 50 52 54 56 58 59 60 62 64 66 67                      |  |
| 12.50 Round Steak   | 7 9 10 12 13 15 16 18 19 21 22 24 25 27 28 30 31 33 34 35 37 38 40 41 43 44 46 47 49 50 52 53 55 57 59                          |  |
| 3.00 Heel of Round  | 6 7 8 9 10 11 12 13 14 15 17 18 20 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 49 50 52 53 54    |  |
| 1.65 Flank Steak  | 6 8 9 11 12 14 15 16 18 19 20 22 23 24 26 27 28 29 30 31 33 34 35 37 38 39 41 42 44 45 46 48 49 50 52 53 54 55                  |  |
| 3.00 Boneless Rump  | 7 8 9 11 12 14 15 16 18 19 20 22 23 24 26 27 28 29 30 31 33 34 35 37 38 39 41 42 44 45 46 48 49 51 52 53 54 55                  |  |
| 5.75 Rib - 1st 5  | 7 8 10 11 13 14 16 17 19 20 21 22 24 25 27 28 29 30 32 34 35 36 38 39 40 42 43 45 46 47 48 49 51 52 53 54 55                    |  |
| 3.25 Blade Roast  | 6 7 8 9 11 12 13 14 15 16 18 19 20 21 22 23 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 48                |  |
| 5.10 Chuck - Rd. bone   | 5 6 7 8 9 10 11 12 13 14 15 16 17 18 20 21 22 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 48           |  |
| 10.50 " Straight cut  | 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 48     |  |
| 7.00 Plate  | 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 48 |  |
| 5.00 Brisket - Bone in  | 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 40 41 42 43 44 45 46 47 48   |  |
| 1.85 Ground Meat  | 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40                        |  |
| 8.40 Boneless Stew  | 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40                          |  |
| 82.75 Wholesale Cuts  |   |  |

| Wholesale Cuts   | Average Value per Pound of Untrimmed Wholesale Cuts Based on Above Retail Prices   |
|--|--|
| 18.00 Hindquarter-1 rib  | 10 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48                |
| 20.50 Loin with K. & S.  | 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48         |
| 17.50 "Loin less K. & S.   | 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48         |
| 24.00 Round  | 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48   |
| 3.50 Flank   | 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 |
| 9.50 Rib - 7 ribs  | 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48     |
| 28.50 Chuck & Shank  | 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 |
| 14.00 Plate & Brisket  | 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40                       |
| 52.00 Forequarter-12 rib   | 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40                         |
| 100.00 Carcass per 100# \$5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 |  |

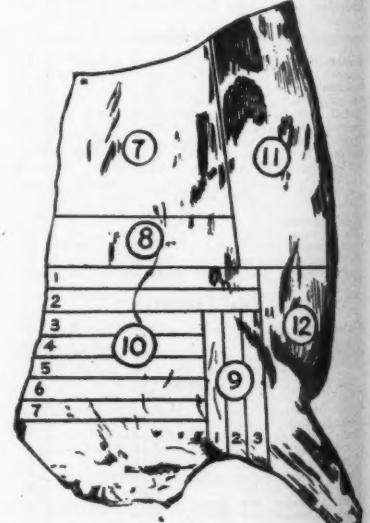
\* Not included in total.

Chart showing New York method of cutting will appear next week.



## HINDQUARTER OF BEEF.

|                   |            |
|-------------------|------------|
| Porterhouse Steak | 6.75 p.c.  |
| Sirloin Steak     | 8.00 p.c.  |
| Round Steak       | 12.50 p.c. |
| Heel of Round     | 3.00 p.c.  |
| Flank Steak       | .65 p.c.   |
| Boneless Rump     | 3.00 p.c.  |



## FOREQUARTER OF BEEF.

|                                   |            |
|-----------------------------------|------------|
| Rib (first 5)                     | 5.75 p.c.  |
| Blade Roast                       | 3.25 p.c.  |
| Chuck (round bone)                | 5.10 p.c.  |
| Chuck (straight bone)             | 10.50 p.c. |
| Plate                             | 7.00 p.c.  |
| Brisket (bone in)                 | 5.00 p.c.  |
| Ground Meat                       | 3.85 p.c.  |
| Boneless Stew (neck, fore shanks) | 8.40 p.c.  |

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# Retail Section

## Meat Pricing Charts

### Government Expert Suggests One for Carcass Beef and Cuts

Requests from retailers for a price chart for the different cuts of beef have been numerous. Many difficulties have stood in the way of developing such a chart as would be workable under all conditions.

As a matter of fact, it is practically impossible to work out a chart that will apply to all grades of beef and to all methods of cutting. In any case the wide-awake retailer must use his pencil often if he is to merchandise his meats intelligently.

The price chart shown here is adaptable to a steer carcass meeting the requirements of the government grade of "good," broken up according to the Chicago style of cutting. The cuts according to this style are indicated on the hind and forequarters shown here. This method is used extensively in the central Western section of the United States, and retailers in this area may find it applicable to their methods.

If the particular prices given are not applicable in a certain section, the form shown will indicate to retailers just how they must work out their selling prices on each cut to obtain the desired margin.

This chart has been prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics. A similar chart based on the New York style of cutting will appear in an early issue of THE NATIONAL PROVISIONER.

Detailed directions have been prepared by the Bureau to guide the retailer in using this price chart. They should be studied carefully, not only for this purpose, but as an aid in working out charts for use on other grades of beef and on various carcass prices. Through this medium the retailer can, if he desires, set up for himself price charts over a wide range of wholesale prices, and keep them available for quick reference.

#### DIRECTIONS FOR USING RETAIL MEAT PRICING CHART.

1. Determine the average wholesale carcass cost per 100 pounds of Good Grade Steer Beef, for which retail prices are to be computed.

2. Determine the necessary or desired gross margin, either in percentage or actual mark up per pound on a carcass basis. Example:—

(a) Wholesale carcass cost \$16.00 per cwt.

(b) Desired gross margin in per cent of sales is 33 1/3 per cent. Therefore the wholesale cost of the carcass equals 66 2/3 per cent of sales receipts.

$100 - 33 \frac{1}{3} = 66 \frac{2}{3} \%$   
 $\$16.00 + 66 \frac{2}{3} \% = \$24.00$ , the anticipated retail sales return of all the cuts in 100 pounds of carcass.

(c) If the desired mark up per pound is 8¢ or \$8.00 per cwt. of carcass weight, then the sum of the wholesale cost and the mark up equals the expected sales return:  $\$16.00 + \$8.00 = \$24.00$ .

3. Locate the column on the chart headed 24.00.

4. The prices in this column indicate the selling price for each cut as listed on the chart. If each cut is retailed at the indicated price, the total retail sales receipts should amount to \$24.00. Since the carcass cost \$16.00 per cwt. then the gross margin is \$8.00 or 33 1/3 per cent of the sales or a mark up differential of 8¢ per pound based on carcass weight.

5. If some of the retail prices are out of line with the general retail market, adjustments are made as follows:

Under the column where the expected sales receipts are \$24.00, porterhouse steak is to retail at 48¢ per pound, but the general market is 47¢, then a reduction of 2¢ on porterhouse is essential.

To correct for this necessary reduction, yet maintain the same sales receipts, some other cut or cuts must be increased in selling price. In making such adjustments, the percentage figure opposite the porterhouse steak is multiplied by the reduction, which is 2¢ in this case.

$$6.75 \times 2c = 13.5c$$

It has been decided that chuck steak can be increased in price, therefore the figure 13.5c is divided by the figure 10.50 which represents the per cent of chuck steak to the carcass.

$$13.5c \div 10.50 = 1.28c$$

In other words, the retail price of chuck steak can be increased about 1 1/4¢. The result is that porterhouse steak is decreased from 48¢ to 47¢ while chuck steak is increased from 28¢ to 24 1/2¢ and the total sales receipts will be about the same, namely, \$24.00.

6. The second section of the chart indicates the value per pound of the untrimmed wholesale cuts based upon the retail sales receipts, when the cuts derived from the wholesale cut are sold at indicated retail prices. Example:

When porterhouse steak is sold at 48¢ and sirloin, 40¢ and ground meat at 20¢, the same amount of money could be received if the loin (containing kidney and suet) was sold at 33 1/3¢ per pound or the loin (less kidney and suet) was sold at 39 1/2¢ per pound. If the replacement value of a trimmed loin (less kidney and suet) is 35¢, then  $39 \frac{1}{2}c - 35c = 4 \frac{1}{2}c$ , the gross margin per pound derived from the replacement loin. The same procedure may be followed for the other wholesale cuts.

7. To determine the replacement cost of cuts when a carcass costs \$16.00 per cwt., locate the column headed \$16.00 and the price opposite each wholesale cut indicates the replacement cost. If these prices are not in line with the general wholesale market, then multiply the percentage of each wholesale cut by the actual wholesale cost of each to determine the carcass cost based on actual wholesale cut prices. Example:

|                                  |                         |
|----------------------------------|-------------------------|
| Loin (less kidney and suet)..... | $17.0 \times 32 = 5.44$ |
| Round.....                       | $24.0 \times 17 = 4.08$ |
| Rib.....                         | $9.5 \times 23 = 2.19$  |
| Chuck.....                       | $28.0 \times 18 = 5.40$ |
| Plate and brisket.....           | $14.0 \times 8 = 1.12$  |
| Flank.....                       | $4.8 \times 8 = .32$    |

$\$18.57$

Thus the wholesale cuts at these above prices are equivalent to \$18.57 for 100 pounds of carcass. If the retail cuts from these wholesale cuts are then sold at the same retail prices as for a \$16.00 carcass, plus an 8.00 mark up, then the gross margin on these wholesale cut replacements would be \$24.00 - 18.57 = \$5.43, or the gross margin on the wholesale cut basis is \$2.57 less than when the straight carcass is used.

8. Assuming the carcass cost \$16.00 and the general wholesale cut market is the same as the wholesale prices listed in this column, then all trimmed retail cuts would have an actual cost as indicated by the figures in the column headed \$16.00. Then if an 8.00 margin is desired, all of the cuts should be sold at the retail prices in the column headed \$24.00. The difference between the individual retail prices for each cut indicates the gross margin per pound for each trimmed retail cut.

*Be sure you are using the method of cutting specified in the chart.*

#### NEWS OF THE RETAILERS.

Jake Tomasson has engaged in the retail meat business in Litchfield, Neb.

H. R. Organ has bought the Home Meat Market, Edgeley, N. D., from Mrs. E. M. Kramer.

Tom Rosser has opened a retail meat store in Alpena, S. D.

A retail grocery and meat market

has been opened in Rapid City, S. D., by Mike Sawyer.

J. E. Marr has engaged in the retail meat business in Stillwater, Minn.

The market owned by H. L. Borchert, Big Falls, Wis., recently was destroyed by fire.

Lezak Markets, 555 East 47th st., Chicago, Ill., have been incorporated with a capital stock of \$1,500.

Tom Hoover has opened a grocery and meat market in Gay Mills, Wis.

Clarence Estes has engaged in the retail meat business in Atlantic, Ia.

The meat market of Joseph Maierhauser, Yankton, S. D., recently was badly damaged by fire.

Frank J. Hagrefe has applied for a license to conduct a retail meat business at 246 South Hamline ave., St. Paul, Minn.

Besser & Bergnab have applied for a license to conduct a retail meat business at 633 University ave., St. Paul, Minn.

Fred Lemke has bought the G. A. Redman grocery and meat market, Storm Lake, Ia.

Max Mathuszek has opened a meat market and grocery store at 2901 Westworth ave., Milwaukee, Wis.

Frank Klumpaner has opened a retail food store in Independence, Ia.

Paul Zacharias and Edward Manarik have purchased the meat market business of John Palenshus, Columbus, Wis.

Joseph Kral has resumed the operation of his meat market at 137 N. Main st., Fond du Lac, Wis.

#### HELPING DEBTORS TO PAY.

The economic situation has developed conditions which, as the National Credit Association points out, calls for an entirely different method of collecting past due accounts. Many thousands of honest debtors have met with such misfortunes as the loss of jobs, part-time employment, reduced salaries and lowered incomes. These people have been valued credit customers in the past and will be in the future. They want to pay but do not know how to do so. Merchants cannot afford to lose their good will by turning their accounts over to hard boiled collectors.

As a partial solution for this problem the association proposes the pooling of accounts. Under this plan all accounts that a debtor owes are pooled with a central collection bureau, which acts as trustee for the creditors. The debtor lists with the bureau all his debts, as well as his income. The bureau works out a budget for him and helps him determine how much he can pay at regular intervals.

On each date agreed upon, he makes one payment to the bureau, and this sum is prorated among the various creditors in proportion to the amount he owes each one. As long as he lives up to his agreement he is in no danger of garnishment or attachment and is

## More Cuts from Fresh Pork Loin

### USING SHOULDER END CUTS.

Suggested in this article and the next one of the series are modern methods of utilizing the shoulder end cut of the pork loin as a boneless roll, or as country style backbones and boneless chops.

#### LOIN PORK ROLL.

Shoulder end cuts of loin, like ham end cuts, may be converted into attractive boneless roasts.



1. Remove ribs and backbones from two shoulder end cuts. The bones may be used as backbones or the meat removed and used for pork trimmings.



2. Reverse ends and place inside cut surfaces together. Roll and tie into shape.

3. COMPLETED LOIN PORK ROLL.

Another way to use shoulder end cut as boneless roll will be shown next week.



not molested by individual creditors. He gradually works out of debt, and his creditors get their money.

A plan of this kind is now in operation in Memphis, Tenn. It is sponsored by the Retail Credit Association of Memphis, and the local newspapers have given it very favorable publicity.

#### PUSHING THE MEAT MESSAGE.

Over 1,000 retail meat dealers were reached with beef, pork and lamb merchandising demonstrations during a recent week's program in Washington, D. C. Five enthusiastic meetings were held. W. C. Davis of the U. S. Department of Agriculture cooperated with the National Live Stock and Meat

Board in putting on the program. A number of dealers drove in from Richmond, Va., 200 miles away, and from other surrounding cities, to attend.

Two thousand five hundred housewives were brought the latest information on meat cookery in two cookery demonstrations sponsored by the Board as a feature of the recent National Wool Growers' Association convention at Portland, Ore.

Packers, livestock commission men and swine breeders will comprise the audience for a demonstration of pork merchandising methods scheduled for January 2 at Indianapolis, Ind. The meeting is being sponsored by the Indiana Swine Breeders' Association.

The Southeastern Hotel Men's Association will be given a pork demon-

stration early in January upon their request.

Iowa State College and the National Live Stock and Meat Board are cooperating in offering the first short course ever held for retail meat dealers. The course will be held at the college on February 22 and 23. Instruction in beef, pork, and lamb merchandising will be a feature. Attendance from all over the state is expected.

A lecture on modern meat cookery by the Board's home economics director will feature the Iowa Homemakers Short Course at Ames, Ia., on February 8.

#### AMONG NEW YORK RETAILERS.

A real old-fashioned beef steak dinner and dance will be held in the grand ballroom of the Hotel Astor, January 15, in which the members and their friends in the trade will join with Ye Olde New York and Westchester branches in making the annual celebration an enjoyable one.

A membership meeting of Ye Olde New York branch will be held on January 10 and the open forum hour will include a discussion on bookkeeping systems. Officers and directors for the coming year will also be elected.

Last business meeting of the year of Washington Heights Branch was given over to the election of officers and plans for the annual dinner and dance to be held in Paramount Mansion on the Heights, February, 1933. The following have been elected to office for the ensuing year: President, Max Haas; first vice president, R. Utenwold; second vice president, I. Florsheim; treasurer, Gus Lowenthal; secretary, Alfred Haas; financial secretary, C. Strauss; warden, O. Webber; trustees, Charles Hembdt, chairman, Messrs. Blank, Albert, Di Matteo, Dietelbaum, Deitzel, Kunkel, Krauser and Kaufer.

At the meeting of South Brooklyn Branch, Tuesday of this week, the principal order of business was election of officers for 1933, resulting in the following: President, M. J. Smith; first vice president, Max Strahl; second vice president, Steve Kittel; treasurer, Julius Simon; financial secretary, Gus Fraedrich; recording secretary, Jack Hanna; warden, Ed. Lies; trustees, Lester Hyman, William Jacoby and Angelo Zevola. The turkey exchange for Christmas and New Year's will be in charge of business manager John J. Harrison.

What is probably a record in the Brooklyn Branch is the consecutive election of a president for the fifth time. This happened at the annual election Thursday of last week when Anton Hehn was re-elected president. Other officers are: Leonard Sussel, first vice president; Harry Hertzog, second vice president; Frank Adcock, recording secretary; Joseph Maggio, financial secretary; Joseph Lehner, treasurer; Henry Fischer, warden; Albert Rosen, orator. Trustees are Jake Wyler, Morris Adler, and Joe Sanger. This branch will also have a turkey exchange for Christmas and New Year's in charge of business manager John J. Harrison.

A meeting in the headquarters of

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December 24, 1932.

## THE NATIONAL PROVISIONER

47

the Seaboard Wholesale Grocers, Inc., Long Island City was held Monday of this week with delegations from all the Metropolitan branches of the Retail Meat Dealers Association. Mr. McIntosh, president of the company, outlined plans for the consideration of the association and these will be presented to the board of directors of the state association at its first meeting in January.

Albert Di Matteo, treasurer, Washington Heights Branch, and Mrs. Di Matteo, recording secretary, Ladies Auxiliary, celebrated their 17th wedding anniversary December 12. They were entertained on Sunday at the home of the Hembdt family.

State president Anton Hehn and Mrs. Hehn, an active member of Ladies Auxiliary, celebrated their 35th wedding anniversary December 19. Their friends in the Brooklyn Branch presented them with a beautiful electric clock.

Joseph Stern, an active member of Brooklyn Branch, celebrated a birthday December 18 at a family dinner.

## NEW YORK NEWS NOTES.

H. C. Stanton, specialty sales department, and A. W. Doell, produce department, Swift & Company, Chicago, visited New York for a few days during the past week.

Chicago visitors to Wilson & Co., New York, during the past week included vice president W. S. Nicholson, John C. Cutting, head of the advertising department and A. R. McCarten, casings department.

Vice president and treasurer P. L. Reed, F. W. Loucks of the superintendent's department, and R. E. Pearson of the produce department, Armour and Company, Chicago, were visitors to New York this week.

Members of the kosher beef sales department of the New York Butchers Dressed Meat Company tendered a bachelor dinner to Moe Cohen on December 17. Mr. Cohen will be married shortly after the first of the year.

Joseph H. Heineman, packinghouse products broker, formerly of the firm of Heineman-Haman, Inc., is now associated with Geo. A. Hormel & Co. as Eastern representative in charge of carload sales of beef, calves, lamb and sheep, fresh pork cuts and straight and mixed cars. The Eastern office is located at 230 Park Avenue, New York.

Meat, fish and poultry seized and destroyed by the health department of the City of New York during the week ended December 17, 1932, was as follows: Meat—Brooklyn, 364 lbs.; Manhattan, 781 lbs.; Bronx, 87 lbs.; Queens, 8 lbs.; Richmond, 16 lbs.; total, 1,256 lbs. Fish—Queens, 8 lbs. Poultry—Brooklyn, 5 lbs.; Manhattan, 34 lbs.; Queens, 28 lbs.; total, 67 lbs.

## HYGRADE EMPLOYEES' CRUISE.

The dinner dance of the Hygrade Employees' Association, held annually in New York City, has become an outstanding event in metropolitan meat

circles, attracting not only members of the meat industry from New York and immediate surrounding territory but also large delegations from as far away as Philadelphia and Boston.

This year's affair, held recently in the grand ballroom of the Hotel Astor, overshadowed anything the association previously has attempted. The Astor reception room was converted into a pier with all the atmosphere found in such a place. The ballroom wasn't a ballroom at all, but a replica of the upper deck of an ocean liner, with a lighting effect that simulated that of a moonlight night on board a steamer far out to sea. All around were tables set for diners. There were life preservers marked "S. S. Hygrade," and the ship's bulletin informed the guests they were aboard the S. S. Hygrade, sailing for ports unknown, and what a cruise it was.

Music was furnished by the ship's band and there was dancing between courses and a program of entertainment by vaudeville stars. One of many

events of the evening was the bombing raid. Lights were suddenly dimmed and the roar of motors was heard. The searchlights finally picked up a Zeppelin which when it was directly overhead dropped hundreds of colored balloons. Three of these contained lucky numbers which were redeemed for handsome prizes. Every lady who attended was also presented with a gift. A 58-page journal, "The Ship's Bulletin," was published in connection with the event.

Over 600 were in attendance, including president Samuel Slotkin of the Hygrade Food Products Corp. and his family, all managers and staffs of the Eastern units, men prominent in the meat industry in New York and many others. Philadelphia sent a delegation of 58, and while 40 arrived from Boston. Telegrams were read from executives of the Western plants, including vice president A. W. Cushman, Chicago; Leo Joseph, Chicago; V. D. Skipworth, Detroit; George W. Kalbitz, Wheeling; W. D. Friel, Buffalo, and others.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 22, 1932:

|   | CHICAGO.      | BOSTON.     | NEW YORK.     | PHILA.      |
|---|---------------|-------------|---------------|-------------|
| <b>FRESH BEEF:</b>                      |               |             |               |             |
| <b>YEARLINGS (1) (300-550 LBS.):</b>    |               |             |               |             |
| Choice                                  | \$11.00@18.00 | .....       | \$11.50@18.00 | .....       |
| Good                                    | 8.00@11.00    | .....       | 10.00@12.00   | .....       |
| Medium                                  | 7.00@ 8.50    | .....       | 8.00@10.00    | .....       |
| <b>STEERS (550-700 LBS.):</b>           |               |             |               |             |
| Choice                                  | 10.50@12.00   | .....       | 11.00@12.00   | 10.50@11.50 |
| Good                                    | 8.00@10.50    | .....       | 9.50@11.50    | 8.00@10.50  |
| <b>STEERS (700 LBS. UP.):</b>           |               |             |               |             |
| Choice                                  | 9.50@11.00    | 11.50@12.50 | 10.50@12.00   | 10.50@11.00 |
| Good                                    | 8.00@ 9.50    | 10.50@11.50 | 9.00@11.00    | 9.00@10.50  |
| <b>STEERS (500 LBS. UP.):</b>           |               |             |               |             |
| Medium                                  | 7.00@ 8.00    | 8.50@10.00  | 8.00@ 9.50    | 8.00@ 9.00  |
| Common                                  | 6.00@ 7.00    | 7.50@ 8.50  | 7.00@ 7.50    | 7.00@ 8.00  |
| <b>COWS:</b>                            |               |             |               |             |
| Good                                    | 5.50@ 6.50    | 6.50@ 7.00  | 6.50@ 7.50    | 6.50@ 7.00  |
| Medium                                  | 5.00@ 5.50    | 5.50@ 6.00  | 5.50@ 6.50    | 5.50@ 6.50  |
| Common                                  | 4.50@ 5.00    | 5.00@ 5.50  | 5.00@ 5.50    | 5.00@ 5.50  |
| <b>FRESH VEAL AND CALF CARCASSES:</b>   |               |             |               |             |
| <b>VEAL (2):</b>                        |               |             |               |             |
| Choice                                  | 8.00@ 9.00    | 11.00@12.00 | 11.00@12.00   | 10.00@11.00 |
| Good                                    | 7.00@ 8.00    | 10.00@11.00 | 9.50@11.00    | 9.00@10.00  |
| Medium                                  | 6.00@ 7.00    | 8.00@10.00  | 8.50@ 9.50    | 8.00@ 9.00  |
| Common                                  | 5.00@ 6.00    | 7.00@ 8.00  | 7.00@ 8.00    | 6.00@ 8.00  |
| <b>CALF (2) (3):</b>                    |               |             |               |             |
| Good                                    | .....         | 8.00@ 9.00  | 8.00@ 9.00    | .....       |
| Medium                                  | .....         | 7.00@ 8.00  | 7.00@ 8.00    | .....       |
| Common                                  | .....         | 6.00@ 7.00  | 6.00@ 7.00    | .....       |
| <b>FRESH LAMB AND MUTTON:</b>           |               |             |               |             |
| <b>LAMB (38 LBS. DOWN):</b>             |               |             |               |             |
| Choice                                  | 11.00@13.00   | 13.50@14.50 | 14.00@14.50   | 13.00@14.00 |
| Good                                    | 10.50@11.50   | 13.00@14.00 | 13.00@14.00   | 12.00@13.00 |
| Medium                                  | 9.50@10.50    | 11.50@13.00 | 12.00@13.00   | 11.00@12.00 |
| Common                                  | 9.00@10.00    | 10.50@11.50 | 11.00@12.00   | .....       |
| <b>LAMB (39-45 LBS.):</b>               |               |             |               |             |
| Choice                                  | 11.00@13.00   | 13.50@14.50 | 13.50@14.00   | 13.00@14.00 |
| Good                                    | 10.50@11.50   | 13.00@14.00 | 12.50@13.50   | 12.00@13.00 |
| Medium                                  | 9.50@10.50    | 11.50@13.00 | 12.00@13.00   | 11.00@12.00 |
| Common                                  | 9.00@10.00    | 10.50@11.50 | 11.00@12.00   | .....       |
| <b>LAMB (46-55 LBS.):</b>               |               |             |               |             |
| Choice                                  | 10.00@11.00   | 11.00@13.50 | 12.00@13.00   | 12.00@13.00 |
| Good                                    | 9.00@10.00    | 10.50@13.00 | 11.00@12.00   | 11.00@12.00 |
| <b>MUTTON (EWE) 70 LBS. DOWN:</b>       |               |             |               |             |
| Good                                    | 4.00@ 5.00    | 7.00@ 8.00  | 7.50@ 8.00    | 6.50@ 6.00  |
| Medium                                  | 3.00@ 4.00    | 5.00@ 7.00  | 6.00@ 7.00    | 5.00@ 5.50  |
| Common                                  | 2.00@ 3.00    | 4.00@ 5.00  | 5.00@ 6.00    | 4.00@ 4.50  |
| <b>FRESH PORK CUTS:</b>                 |               |             |               |             |
| <b>LOINS:</b>                           |               |             |               |             |
| 8-10 lbs. av.                           | 5.50@ 7.00    | 7.00@ 8.00  | 7.00@ 8.50    | 7.50@ 8.50  |
| 10-12 lbs. av.                          | 5.50@ 6.50    | 7.00@ 8.00  | 7.00@ 8.50    | 7.00@ 8.50  |
| 12-15 lbs. av.                          | 5.50@ 6.50    | 7.00@ 7.50  | 6.50@ 7.50    | 7.00@ 8.00  |
| 16-22 lbs. av.                          | 5.00@ 5.50    | 5.50@ 6.50  | 6.00@ 7.00    | 6.50@ 7.50  |
| <b>SHOULDERS, N. Y. STYLE, SKINNED:</b> |               |             |               |             |
| 8-12 lbs. av.                           | 4.50@ 5.50    | .....       | 5.50@ 7.00    | 6.00@ 7.50  |
| <b>PICNICS:</b>                         |               |             |               |             |
| 6-8 lbs. av.                            | .....         | 6.50@ 7.00  | .....         | 5.50@ 6.50  |
| <b>BUTTS, BOSTON STYLE:</b>             |               |             |               |             |
| 4-8 lbs. av.                            | 5.00@ 7.00    | .....       | 7.00@ 8.00    | 7.00@ 9.00  |
| <b>SPARE RIBS:</b>                      |               |             |               |             |
| Half sheets                             | 4.50@ 6.50    | .....       | .....         | .....       |
| <b>TRIMMINGS:</b>                       |               |             |               |             |
| Regular                                 | 2.50@ 3.00    | .....       | .....         | .....       |
| Lean                                    | 4.00@ 5.00    | .....       | .....         | .....       |

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## NEW YORK MARKET PRICES

## LIVE CATTLE.

|                         |               |
|-------------------------|---------------|
| Steers, medium          | \$ 4.55@ 5.50 |
| Cows, common to medium  | 2.75@ 3.50    |
| Bulls, common to medium | 2.25@ 3.25    |

## LIVE CALVES.

|                         |               |
|-------------------------|---------------|
| Vealers, good to choice | \$ 7.00@ 8.00 |
| Vealers, medium         | 5.00@ 6.50    |

## LIVE LAMBS.

|                       |               |
|-----------------------|---------------|
| Lambs, good to choice | \$ 6.75@ 7.25 |
| Lambs, medium         | 5.25@ 6.50    |

## LIVE HOGS.

|                    |            |
|--------------------|------------|
| Hogs, 180-170 lbs. | \$ 32.75   |
| Hogs, 210-225 lbs. | 3.60@ 3.75 |
| Pigs               | 3.50@ 3.60 |

## DRESSED HOGS.

|                                   |               |
|-----------------------------------|---------------|
| Hogs, 90-140 lbs., good to choice | \$ 5.50@ 5.75 |
|-----------------------------------|---------------|

## DRESSED BEEF.

|                        |        |
|------------------------|--------|
| CITY DRESSED.          |        |
| Choices, native, heavy | 14 @15 |
| Choices, native, light | 14 @15 |
| Native, common to fair | 13 @13 |

## WESTERN DRESSED BEEF.

|                                       |        |
|---------------------------------------|--------|
| Native steers, 600@800 lbs.           | 15 @14 |
| Native choice yearlings, 440@600 lbs. | 13 @14 |
| Good to choice heifers                | 12 @12 |
| Good to choice cows                   | 10 @11 |
| Common to fair cows                   | 8 @9   |
| Fresh bologna buls.                   | 6 @7   |

## BEEF CUTS.

|                            | Western. | City.  |
|----------------------------|----------|--------|
| No. 1 ribs                 | 20 @22   | 20 @22 |
| No. 2 ribs                 | 18 @20   | 18 @19 |
| No. 3 ribs                 | 15 @16   | 15 @17 |
| No. 1 loins                | 20 @22   | 24 @22 |
| No. 2 loins                | 19 @20   | 20 @19 |
| No. 1 hinds and ribs       | 16 @15   | 18 @19 |
| No. 1 hinds and ribs       | 13 @17   | 15 @17 |
| No. 2 hinds and ribs       | 12 @14   | 15 @14 |
| No. 3 hinds and ribs       | 10 @11   | 9 @11  |
| No. 1 rounds               | 11 @12   | 10 @11 |
| No. 2 rounds               | 10 @11   | 9 @10  |
| No. 3 rounds               | 9 @10    | 8 @9   |
| No. 1 chuck                | 12 @12   | 11 @12 |
| No. 2 chuck                | 10 @11   | 10 @11 |
| No. 3 chuck                | 8 @9     | 8 @9   |
| Bologna, reg.              | 64@ 73   | 64@ 73 |
| Bologna, reg.              | 66@ 73   | 66@ 73 |
| Rolls, reg.                | 66@ 73   | 66@ 73 |
| Tenderloins, 4@6 lbs. avg. | 50 @60   | 50 @60 |
| Tenderloins, 5@6 lbs. avg. | 50 @60   | 50 @60 |
| Shoulder clods             | 11 @13   | 11 @13 |

## DRESSED VEAL.

|        |        |
|--------|--------|
| Good   | 11 @12 |
| Medium | 9 @11  |
| Common | 8 @10  |

## DRESSED SHEEP AND LAMBS.

|               |        |
|---------------|--------|
| Lambs, choice | 15 @16 |
| Lambs, medium | 13 @14 |
| Sheep, good   | 6 @8   |
| Sheep, medium | 5 @7   |

## FRESH PORK CUTS.

|  |        |
|--|--------|
| Pork loins, fresh, Western, 10@12 lbs. | 8 @9   |
| Pork tenderloins, fresh                | 20 @25 |
| Pork tenderloins, frozen               | 18 @20 |
| Shoulders, Western, 10@12 lbs. avg.    | 6 @7   |
| Butts, boneless, Western               | 9 @10  |
| Butts, regular, Western                | 7 @8   |
| Hams, Western, fresh, 10@12 lbs. avg.  | 8@ 9   |
| Hams, Western, fresh, 10@12 lbs. avg.  | 8@ 9   |
| Average                                | 6 @7   |
| Pork trimmings, extra lean             | 7 @8   |
| Pork trimmings, regular, 50% lean      | 4 @5   |
| Spareribs                              | 6@ 7   |

## SMOKED MEATS.

|                                      |         |
|--------------------------------------|---------|
| Hams, 8@10 lbs. avg.                 | 11@ 14  |
| Hams, 10@12 lbs. avg.                | 11 @13  |
| Hams, 12@14 lbs. avg.                | 11 @14  |
| Picnics, 4@6 lbs. avg.               | 7@ 8    |
| Picnics, 6@8 lbs. avg.               | 7@ 8    |
| Rollettes, 8@10 lbs. avg.            | 9 @10   |
| Beef tongue, light                   | 22 @25  |
| Beef tongue, heavy                   | 22 @25  |
| Bacon, boneless, Western             | 12 @14% |
| Bacon, boneless, city                | 11 @12  |
| City pickled bellies, 8@10 lbs. avg. | 8 @9    |

## THE NATIONAL PROVISIONER

## December 24, 1932.

## NEW YORK MARKET PRICES

## FANCY MEATS.

|                                   |             |
|-----------------------------------|-------------|
| Fresh steer tongues, untrammed    | 15c a pound |
| Fresh steer tongues, l. c. trim'd | 30c a pound |
| Sweetbreads, beef                 | 25c a pound |
| Sweetbreads, veal                 | 60c a pair  |
| Steak kidneys                     | 10c a pound |
| Mutton kidneys                    | 10c each    |
| Liver, beef                       | 20c a pound |
| Oxtails                           | 15c a pound |
| Beef hanging tenders              | 24c a pound |
| Lamb frics                        | 10c a pair  |

## BUTCHERS' FAT.

|             |             |
|-------------|-------------|
| Short fat   | 25 per cwt. |
| Breast fat  | 30 per cwt. |
| Edible suet | 25 per cwt. |
| Cond. suet  | 25 per cwt. |

## GREEN CALFSKINS.

|                             |                   |
|-----------------------------|-------------------|
| 5-9 9@12% 12@14 14@18 18 up | up                |
| Prime No. 1 veals           | 3 .45 .50 .55 .75 |
| Prime No. 2 veals           | 2 .30 .35 .40 .50 |
| Buttermilk No. 1            | 2 .20 .25 .30 .40 |
| Branded grubby              | 1 .05 .10 .15 .20 |
| Number 3                    | .05 .10 .15 .20   |

## BUTTER.

|                             |        |
|-----------------------------|--------|
| Creamery, extras (92 score) | 22     |
| Creamery, firsts (91 score) | 22 1/2 |
| Creamery, firsts (88 score) | 22 1/4 |

## EGGS.

## (Mixed Colors.)

|   |             |
|---|-------------|
| Special packs or selections from fresh receipts | 37          |
| Standards                                       | 35 1/2 @386 |
| Rehandled receipts                              | 33 @384     |
| Checkups  | 23          |

## LIVE POULTRY.

|                                      |            |
|--------------------------------------|------------|
| Fowls, colored, fancy, via express   | 18 @19     |
| Chickens, Rockys, fancy, via express | 14@ 15 1/2 |

## DRESSED POULTRY.

## FRESH KILLED.

|  |         |
|--|---------|
| Fowls-fresh dry packed-12 to box-fair to good. |         |
| Western, 60 to 65 lbs. to dozen, lb.           | 15 @17  |
| Western, 45 to 54 lbs. to dozen, lb.           | 15 @16  |
| Western, 45 to 47 lbs. to dozen, lb.           | 12 @14  |
| Western, 36 to 42 lbs. to dozen, lb.           | 11 @12  |
| Western, 30 to 35 lbs. to dozen, lb.           | 10 @12  |
| Fowls-fresh dry pkd.-12 to box-prime to fancy. |         |
| Western, 60 to 65 lbs. to dozen, lb.           | 18 @18  |
| Western, 45 to 54 lbs. to dozen, lb.           | 18 @18  |
| Western, 45 to 47 lbs. to dozen, lb.           | 15 @15  |
| Western, 36 to 42 lbs. to dozen, lb.           | 14 @14  |
| Ducks, frozen-                                 |         |
| Long Island, No. 1                             | 15 @16  |
| Squabs-  |         |
| White, ungraded, per lb.                       | 25 @280 |
| Turkeys, nearby, No. 1:                        |         |

|  |        |
|--|--------|
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
| Fowls, frozen-dry pkd.-12 to box-prime to fancy. |        |
| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
| Young toms                                       | 18 @19 |
| Young hens                                       | 18 @19 |
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| Western, 60 to 65 lbs. per lb.                   | 17 @18 |
| Western, 45 to 54 lbs. per lb.                   | 16 @16 |
| Western, 45 to 47 lbs. per lb.                   | 14 @15 |
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| Young hens                                       | 18 @19 |
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